

THE NATIONAL *Provisioner*

SEPTEMBER 24, 1953

Leading Publication in the Meat Packing and Allied Industries Since 1891



THE NEW TEE-PAK® C.M.V.P.* CASING KEEPS GOOD COMPANY

These "stand out" liver sausage brands in Tee-Pak C. M. V. P. casings bring new advantages to packers and consumers alike.

Packers NOW get controlled shrinkage during processing and storage in one casing that provides good dimensional uniformity with excellent brand identification and show case appeal.

Consumers NOW get fine flavor retention, mini-

mum weight loss from shrinkage, plus a reduction of surface crusting and discoloration.

Tee-Pak C. M. V. P. production is NOW sufficient for you to get these advantages for your Liver Sausage today. Ask your Tee-Pak salesman to show you how Tee-Pak C. M. V. P. casings can sharpen up your brand of Liver Sausage and sharpen up your volume, too!

TRANSPARENT PACKAGE COMPANY
3520 SOUTH MORGAN ST., CHICAGO 9, ILLINOIS

* Patent Applied For



428 WASHINGTON STREET, NEW YORK, N. Y.
718 TERMINAL BUILDING, TORONTO, CANADA

* Controlled Moisture Vapor Permeability





Cutter capacities
from 20 to 800 pounds

FAMOUS for Economy and Dependability

Based on actual reports from meat packers, this newest of silent cutters helps save up to 10% in processing costs. It features "Full-Flo" side unloading, automatic lubrication, positive locking micro-knife collars, centralized controls, self-aligning bowl scraper and five other operating, sanitary and safety improvements. With equipment like this in your plant, you can rest assured that your costs will be lower than ever and the quality of your products higher than ever.

The Equipment
with the best
reputation* is
**THE BEST
EQUIPMENT
FOR YOU**

Buffalo

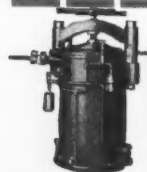
**QUALITY
SAUSAGE MACHINERY**
for more than 80 years

*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

John E. Smith's Sons Co.

50 BROADWAY BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities



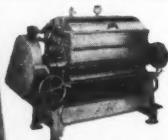
STUFFERS. Capacities from
60 to 1,000 lbs.



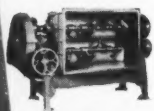
GRINDERS.
Capacities from 1,000 to 15,000
lbs. per hour

**THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY**

Widest range
of sizes
•
Greatest variety
of types



VACUUM MIXERS. Capacities
from 75 to 2,000 lbs.



STANDARD MIXERS. Capacities
from 75 to 2,000 lbs.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | | |
|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

Company.....

Address.....

City..... Zone..... State.....

Looking forward by plowing back

Each year American Can Company plows back more into research than any other can manufacturer, *more* into technical service, *more* into field operations, *more* into every phase that can benefit you.

From this plowing back comes a continuous stream of container improvements which American Can Company's customers enjoy before others do.

In the packaging industry most *first* or *original* contributions bear the Canco imprint. Canco's philosophy of always looking forward can be of immeasurable assistance in your business.

These are reasons why it is to your advantage to turn first to Canco—the people who offer you *more* all along the line.

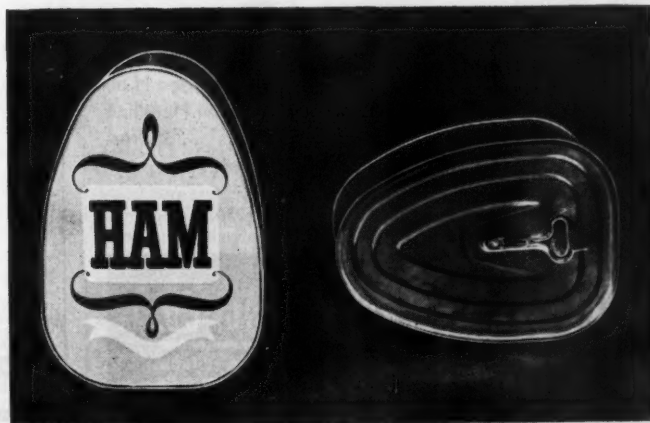
Go first to the people who are first!

AMERICAN CAN COMPANY



New York, Chicago, San Francisco; Hamilton, Canada

This new "Small-Family" package—the #1 Base Ham Can, with a capacity of three to four pounds—opens up a profitable market for American packers.



For ALL your operational needs: **K E E B L E R** PRECISION-BUILT **EQUIPMENT**

Engineered:

- ✓ To fit your particular requirements
- ✓ To increase your production

Since 1930 KEEBLER has been helping packers, renderers and sausagemakers throughout the country solve their operational problems effectively and economically . . . and to make recommendations in the selection of equipment that will fit their production needs. Our business has been built on the solid foundation of seeing that every customer gets just the item his needs require and that he is entirely satisfied. We invite **your** inquiries and assure you that we will make every effort to be of service . . . whether that means supplying you with packer-approved equipment engineered to fit your needs or merely to act as your production consultant.

CUSTOM-BUILT EQUIPMENT? SPECIAL MACHINE? AN IDEA?

Our facilities can help you with your problems

KEEBLER manufactures a complete line of Meat Packing Equipment that includes friction and electric hoists for Beef, Hog and Sheep slaughtering . . . Knocking Pens . . . Platforms . . . Head Splitters . . . Scalding Tanks . . . Dehairing and Dehorning Machines . . . Overhead Conveyors . . . Trimming Tables . . . Curing Boxes . . . Smokehouses . . . Jowl Scoring Machines . . . Sausage Handling Trucks . . . Sausage Meat Trucks . . . Bacon Handling Trucks . . . Offal Trucks . . . Grinders . . . Mixers . . . Stuffers . . . Meat Cutters . . . By-Products Equipment.



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1910 West 59th Street • Chicago 36, Illinois

THE NATIONAL *Provisioner*

VOLUME 129 SEPTEMBER 26, 1953 NUMBER 13

Contents

AMI CONVENTION PLANS

The Complete Program.....	41 through 44
What's Doing Around Town.....	46
Hospitality Suites.....	53
Exhibitors and Booth Locations.....	55

REGULAR FEATURES

Late Industry News.....	59
Breaking The Heat Barrier—Part III..	60
Male Hog Kill Count is Urged.....	67
Sugardale Expands Two Plants.....	80
Industry Earnings are Too Thin.....	84
Up and Down the Meat Trail.....	75
New Equipment and Supplies.....	88
Classified Advertising.....	122

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(Mail and Wire)

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THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*
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48th AMI Meeting



Scottish Highlanders
will entertain at AMI annual dinner



Packers Gather To Assay Problems

QUANTITY and quality of livestock supplies for the nearby and more distant future, and the general economic and political situation in which the producing and processing segments of the livestock and meat industry will operate, will be one of the most important fields of discussion at the forty-eighth annual meeting of the American Meat Institute, to be held October 2 to 6 at the Palmer House in Chicago.

Starting with the opening session on Friday morning when J. Russell Ives of the Institute's department of marketing will analyze livestock and meat supply prospects, and the Plager brothers will stage a live hog and pork carcass demonstration focussing attention on the meat-type hog, a legislator, a rancher, an editor and an educator at subsequent meetings will give their views on the farm problem, the cattle situation, the future of the livestock and meat industry and what's ahead for business and agriculture.

The speaker at the annual banquet, Secretary of Agriculture Ezra T. Benson, will be able to give conventioners a broad insight into the agricultural problem and the Eisenhower administration's ideas for its solution.

Packers and sausage manufacturers who visit this year's record-breaking exposition of packinghouse equipment and supplies, which has overflowed from the regular exhibit hall onto the fourth floor, will "learn by seeing" when they examine the latest devices and materials for turning out better product at lower cost.

Section meetings at this year's convention will provide an unusual fund of operating, construction and management knowledge for superintendents, engineers, accountants, meat plant scientists, merchandising and sales personnel and other key men in industry companies. Such subjects as

"getting more out of your refrigeration plant," "possible savings in handling packinghouse waste," and "new methods to save construction costs" will be discussed by experts at the engineering and construction section.

Scientific and operating men will be given a glimpse of "new horizons in research," told how "better designed equipment helps plant operations," and will be furnished proof that research pays off in discoveries that promise a new 1,000,000,000-lb. market for inedible fats, a new method of curing hides and a positive temperature indicating and recording device for dry melters.

At the sausage and merchandising section, George M. Lewis, vice president of the AMI, will survey the most popular package sizes and a panel of retailers and packers will report their views and experiences with pre-packaging.

Fiscal officers will be told about "employee retirement plans," "labor expense controls" and the "daily cost test vs. the monthly statement and budget control for small packers" at the accounting section meeting.

On the program for the general sessions on October 5 and 6 are reports by H. H. Corey, chairman of the board of the Institute, and public opinion analyst Elmo Roper; the latter will tell packers how they look to the general public. Congressman Charles Halleck of Indiana will appraise the legislative situation with regard to taxes, the Taft-Hartley law, government economy and price supports.

Not only has this year's convention program been arranged to permit conventioners to visit the exhibits and enjoy the hospitality at suppliers' headquarters on the eighth and other floors of the Palmer House, but the annual dinner and the look-ahead luncheon on October 6 will provide other opportunities for fellowship. (Turn page for full program.)

OPENING SESSION

FRIDAY . . 10:00 A.M.

RED LACQUER ROOM



J. R. IVES



C. PLAGER



W. PLAGER



R. G. PLAGER

Outlook for Livestock and Meat Supplies in Year Ahead—J. Russell Ives, associate director, AMI Department of Marketing.

Hog and Pork Carcass Demonstration by Plager Brothers—Carroll Plager, manager, Livestock

Extension Division, Geo. A. Hormel & Co.; Wilbur Plager, field secretary, Iowa Swine Producers Association; Russell Plager, manager, Agricultural Service Department, John Morrell & Co.

ENGINEERING AND CONSTRUCTION

FRIDAY . . 2:00 P.M.

GRAND BALL ROOM



F. W. MARLOW



G. J. SCHROEPFER



R. J. EPSTEIN



F. HOMAN

Increasing Plant Refrigeration Capacity Without Major Capital Outlays—Frank W. Marlow, mechanical superintendent, Krey Packing Co.

Institute's Pilot Plant Study Indicates Savings in Handling Packinghouse Waste—George J. Schroeffer, professor of sanitary engineering,

from the University of Minnesota.

New Methods Save Construction Costs . . . For a Refrigerated Warehouse—Ralph J. Epstein, architect, A. Epstein and Sons.

For a Meat Packing Plant—Fred Homan, president, Sierra Meat Co.

LIVESTOCK SESSION

FRIDAY . . 2:00 P.M.

RED LACQUER ROOM



SEN. YOUNG



O. W. LYNAM



P. O. WILSON



DR. DYER

A Legislator Views the Farm Problem—U. S. Senator Milton R. Young of North Dakota.

A Rancher Views the Cattle Situation—O. W. Lynam, past president, Kansas Livestock Association.

A Marketman's Viewpoint—P. O. Wilson, secretary-

manager, National Livestock Producers Association.

Livestock Research—Blueprint for Tomorrow—Dr. Albert J. Dyer, professor, Department of Animal Husbandry, University of Missouri.

SCIENTIFIC AND OPERATING

SATURDAY . . 9:45 A.M.

GRAND BALL ROOM



DR. ROBINSON



DR. NIVEN



DR. GROSS



DR. DOTY

New Horizons in Research—Dr. H. E. Robinson, director of laboratories, Swift & Company.

Better Designed Equipment Helps Plant Operations—Dr. Charles F. Niven, American Meat Institute Foundation.

A Positive Approach to the Food Poisoning Problem—Dr. C. E. Gross, director of scientific research,

of John Morrell & Company, Ottumwa, Iowa.
Money Invested in Research Pays Off—Moderator: R. C. Munnecke, president, P. Brennan Co. Panel: Dr. D. M. Doty, Dr. J. B. Evans, Dr. B. S. Schweigert, Dr. F. L. DeBeukelaer and C. W. Everson, American Meat Institute Foundation.

SAUSAGE AND MERCHANDISING

SATURDAY . . 10:00 A.M.

RED LACQUER ROOM



W. G. ANDREWS



H. C. FAUCETTE



C. BOWES



A. F. GOETZE

Most Popular Size Packages for Sausage and Meat Specialties—George M. Lewis, AMI vice president.

Pre-Packaging Panel—Moderator: Walter Seiler, president, Karl Seiler & Sons, Inc. Retailers: W. G. Andrews, general manager, meat merchandising, Grand Union Co.; Harry C. Faucette, meat merchandising manager, Colonial Stores, Inc.; William C. Purdy, head buyer, meat

merchandising division, Jewel Food Stores, and Clifford Bowes, director, meat division, National Association of Retail Grocers. Meat packers: Albert F. Goetze, president, Albert F. Goetze, Inc.; Bertram C. Tackeff, vice president, New England Provision Co., Inc., and F. C. Danley, fresh and smoked sausage department, Armour and Company.

ACCOUNTING

SATURDAY . . 10:00 A.M.

CRYSTAL ROOM



R. N. PECK



B. E. STEELE



J. L. MITCHELL



P. B. MULLIGAN

Employee Retirement Plans—Robert N. Peck, treasurer and comptroller, Tobin Packing Co., Inc.
Labor Expense Controls—B. E. Steele, Armour and Company.

Daily Cost Test Versus Monthly Statement and

Budget Control for the Small Packer—J. L. Mitchell, Ohio Provision Co.
Clerical Cost Control—Paul B. Mulligan, president, Paul B. Mulligan & Co., management consultants.

GENERAL SESSION

MONDAY . . 10:00 A.M.

RED LACQUER ROOM



H. H. COREY



N. CROW



E. ROPER

Opening Remarks—H. H. Corey, chairman, AMI board of directors, president, Geo. A. Hormel & Co.

Future of Livestock and Meat Industry as I See it—

Nelson Crow, publisher, Western Livestock Journal.

The Public Looks at Meat Packers—Elmo Roper, marketing consultant and public opinion analyst.

ANNUAL DINNER

MONDAY . . 7:00 P.M.

GRAND BALL ROOM



E. T. BENSON

Address by Ezra Taft Benson, secretary of agriculture.

Entertainment by the Scottish Highlanders, State University of Iowa music and dance group.

GENERAL SESSION

TUESDAY . . 10:30 A.M.

RED LACQUER ROOM



REP. HALLECK

What's Ahead for Business and Agriculture in 1954

—Dr. Thomas Cowden, director, Agriculture Economics Department, Michigan State College.

The Legislative Situation—U. S. Representative Charles Halleck of Indiana.

'LOOK AHEAD' LUNCHEON

TUESDAY . . 12:30 P.M.

GRAND BALL ROOM



DR. MCFARLAND

General Business Situation for Tomorrow—Dr. Kenneth McFarland, educational director, American Trucking Association, Inc., and educational consultant, General Motors Corp.

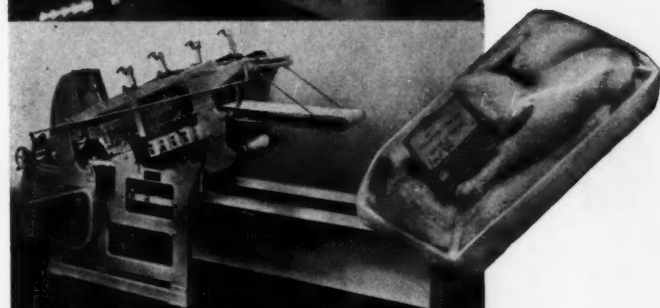
Wraps by "PACKAGE" machines



- **STRONGER SALES APPEAL**
- **LOWER COSTS**
- **BETTER PROTECTION**

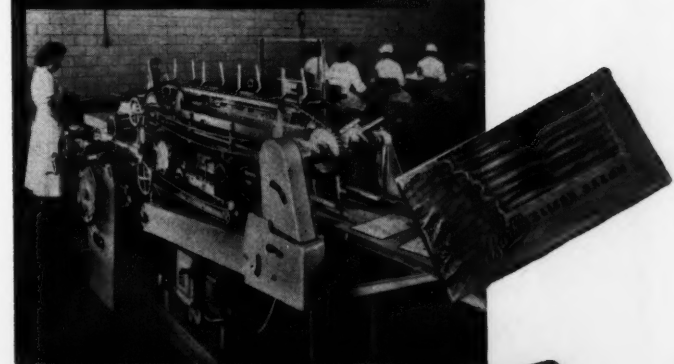
DRUM-TIGHT BACON WRAPS

The new Model FB machine draws the wrapping material tightly over the bacon and seals it completely with no wrinkles or "dog-ears." Virtually eliminates all air so bacon keeps better, looks better. Uses any wrapping material recommended for bacon. Quickly adjusted for size of package. Speed: from 20 to 40 packages a minute.



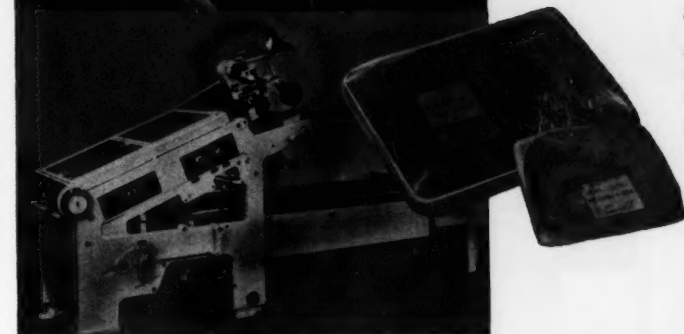
TIGHT WRAP FOR POULTRY

The new Model F machine makes tight, highly attractive wraps for cut-up poultry in trays. Quickly adjustable to different sizes by handwheels. Wraps from 20 to 40 packages a minute. Requires only one person to feed it and remove wrapped items.



HIGH-SPEED BACON WRAPPER

The Model FA-2 makes up to 75 sales-winning wraps per minute, using plain or printed wrapping material. Accurately registers printed designs electronically. Easily adjusted for any package up to 12" by 7 1/2" by 4 1/2".



VERSATILE WRAPPER FOR MEATS

The Universal-6 machine wraps a large variety of meats, from cold-cuts to steaks and chops, in trays or on cards. Speed: 20 to 40 packages a minute. Uses virtually all plain or registered printed wrapping material. One handwheel adjustment for package size. Can be equipped to imprint and apply top labels.

Write for complete information

PACKAGE
MACHINERY COMPANY

SPRINGFIELD, MASSACHUSETTS

NEW YORK CHICAGO BOSTON CLEVELAND ATLANTA DALLAS
DENVER LOS ANGELES SAN FRANCISCO SEATTLE TORONTO MEXICO, D.F.

See our Exhibit at the AMI Meeting — Booths 40-41



RACING enthusiasts can have an enjoyable afternoon at Hawthorne October 3. Feature race will be a \$25,000 handicap, 1 mile, for three-year-olds and upward. Harness racing is scheduled every night except Sunday at Maywood.

EXCITING gridiron contests will be played over convention weekend. On October 3 Army will meet Northwestern in Dyche Stadium, Evanston, and on October 4 the Chicago pro Cardinals will tangle with the Cleveland Browns in what should be a fine display of passing and power offensives.

Chicago...



CHICAGO critics have applauded two fine stage shows. Eddie Bracken and Louise King star in the comedy, "Seven Year Itch," at the Erlanger. It's a story of a young married man who indulges in a bit of extra curricular romanticizing with the gals about town while his wife vacations.

"NEW FACES OF 1952" at the Great Northern features versatile Eartha Kitt. She sings the provocative "Monotonous" in this lively musical revue, now in its sixth month in Chicago.



Fun for Your Leisure Hours—To Suit Your Taste and Mood

CONVENTION time is rolling round again. The meetings, sessions and exhibits have been planned to add to your knowledge and improve your business. However, you can't work all the time. It pays to relax too—even from such a challenging topic as how to increase the all-too-low profit margin! Although we at the Provisioner cannot give you the proverbial "key to the city," we can give you the key to the enjoyment of some of the activities in our town.

Chicago offers exciting sports events,

excellent stage productions, the best of Hollywood and European movies, fabulous art exhibits, nationally-known radio and television shows, good music and dancing and a variety of night spots to amuse you in your leisure hours. It offers for your eating pleasure an unlimited number of good restaurants, serving foods that satisfy the most discriminating connoisseurs.

To round out your convention trip, we are offering our suggestions on what to do and where to go in Chicago.

AMI

plus!



HIGH SPOTS in Chicago night life entertainment include George Gobel, top center, comic extraordinary who performs in the Palmer House Empire Room, and . . .

DOROTHY DANDRIDGE, right, glamorous songstress who shares the spotlight with comedian Joey Bishop at the Chez Paree.



STAGE PLAYS

"New Faces of 1952"—Now in its sixth hit month, this sparkling musical is playing nightly, except Monday, with Saturday and Sunday matinees at the Great Northern Theatre, 39 W. Jackson Blvd. You will enjoy hearing songs by Robert Clary and Bartia Kiti. Tickets are priced at \$5, \$4.25, \$3.50, \$3, \$2.50. Enclose self-addressed envelope.

"The Seven Year Itch"—Eddie Brackman stars in a romantic comedy at the Briarcliff Theatre, 187 N. Clark, nightly from Monday through Saturday with a matinee on Wednesday and Saturday. Tickets are priced at \$4.50, \$3.50, \$2.50, \$1.50, with Saturday's tickets selling at \$5 to \$1.50. Enclose self-addressed envelope.

"Widowers' House"—The Playwrights Theatre Club at 1559 N. LaSalle presents a George Bernard Shaw play Thursday through Sunday at 8:30.

FOREIGN FILMS

If you are interested in seeing some of the best motion pictures from Italy, France and England, check our daily papers for films at the following the-

(Please turn to next page)

GREAT LAKES Packaging Equipment

...Markers...Branders...

a Complete Line to
Fill All Your Needs

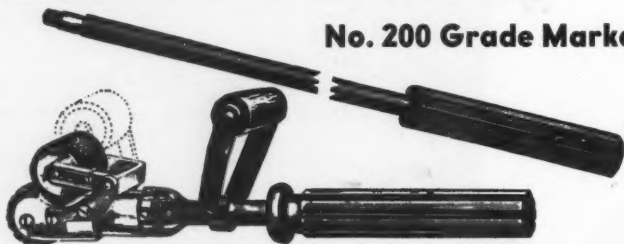
For positive, economical, sales-appealing identification for all your branded and packaged meats and meat products... come to GREAT LAKES!



Conveyor-Type Sealer

Now... tightly seal all your bacon, link sausage, sliced goods, and other packages... apply labels neatly, speedily and economically with this GREAT LAKES CS-17 Sealer. Power-driven unit increases package production and lowers costs. Handsome, "selling" packages every time! This is only one of the complete line of GREAT LAKES packaging equipment. Ask for information!

No. 200 Grade Marker



Do your own grade marking... for positive identification and better demand. Roll-Brand your own beef with any design, wording or mark. Non-electric. Self-inking reservoir cylinder. Other branders available for all fresh, cured and processed meats.

NEW EQUIPMENT at the AMI!

In addition to the regular Great Lakes packaging and branding equipment to be seen at the Great Lakes Booth... will be three NEW items shown for the first time! See them and learn how they can speed up your present operations... or write for complete details.

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

atres in the loop and on the near north:
Carnegie
Cinema
Cinema Annex (northwest)
Esquire
Surf
World Playhouse
Ziegfeld

The Palace Theatre presents "Cin-erama"—the one and only film with a new dimension plus the miracle of Cinerama Sound. You don't need glasses.

The Chicago Theatre offers a stage show in addition to a movie.

SPORTS EVENTS

Football

Chicago Cardinals vs. Cleveland Browns at Comiskey Park on Sunday, October 4 at 1:05 p.m. Tickets may be obtained from Cardinals' office at 511 S. Plymouth Ct. at \$4 or \$3.

Northwestern University vs. Army at Dyche Stadium in Evanston on Saturday, October 3 at 1:30 p.m. Tickets may be obtained from the Ticket Office, Dyche Stadium, Evanston at \$3.60 plus a .20 mailing charge.

Racing:

Hawthorne Race Course, 35th and Cicero. The Chicago Handicap, a one mile turf race, featuring three-year-olds and upward, will have a \$25,000 purse. Post Time: Weekdays, 2 p.m. and Saturday, 1:30 p.m.

Maywood, North Avenue & River Rd. Harness racing every night, except Sunday, at 8:30 p.m. For dining and box reservations call MANSfield 6-4816.

RESTAURANTS

The restaurants listed below are famous for their fine food and are all conveniently located to the Palmer House.

A taste for Scandinavian and Swedish foods may be satisfied at either *A Bit of Sweden*, *Sweden House* or the *Kungsholm*.

Appetizing Italian foods are served at *Agostino's*, *Armando's*, *Papa Milano*, of the *Riccardo Pizzeria Uno* and *La Fiamma* where delicious pizza is the specialty. If you have the time, you will find a dinner trip to the *Club El Bianco*, located southwest of the Loop, well worthwhile.

The French are noted for their famous cooking and a dinner at any of the following will prove rewarding: *Cafe De Paris*, *Cameo*, *Chez Paul*, *Jacques* or the *L'Aiglon*.

For the oriental touch to foods we would suggest a visit to *Shangri-La* or *Don the Beachcomber* where you dine on Cantonese food in a tropical setting.

Lobsters, shrimp and other seafood delicacies are available at many Chicago restaurants. Some of these are

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the *Boston Oyster House*, the *Cape Cod Room*, *Ireland's*, *Well of the Sea*, and if you want to get out of the loop and away from the north side, you will find excellent seafood at the *Allgauer Restaurants*.

For a substantial German meal, try the *Clipper Room* at the *Atlantic Hotel*, *The Berghoff* or *Eitel's Old Heidelberg*.

If you are not sure whether or not you want a special dish, you will find these restaurants serve a variety of excellent foods: *Blackhawk Restaurant*, *Fritzel's*, *Gibby's*, *Fred Harvey Restaurants*, *Imperial House*, *Isbell's*, *London House*, *St. Hubert Old English Grill*, *Singapore Pit*, *Stock Yard Inn*, *Stouffer's Restaurants*, *Black Onyx*, *Henric's*, *George Diamond's*, *Red Star Inn*, *Steak House*, *Trade Winds*, *Victorian Room* at the *Palmer House*, *Ricketts*, *Jim Shane's*, *Cafe Bohemia*, *Binyon's*, *The Buttery* and the *Pump Room* at the *Ambassadors*, *The Casserole* at the *Seneca*, *Citro's*, *Erie Cafe*, and *Ballantine's*.

DINE, DANCE AND SHOW

Marine Room, *Edgewater Beach Hotel*
Boulevard Room, *Conrad Hilton Hotel*
Chez Paree
Empire Room, *Palmer House*

DINE AND DANCE

Balinese Room, *Blackstone*
Camellia House, *Drake Hotel*
Pump Room, *Hotel Ambassador East*
The Buttery, *Hotel Ambassador West*
Swiss Chalet, *Bismarck Hotel*
Glass Hat, *Congress Hotel*
Lotus Room, *LaSalle Hotel*
College Inn Porterhouse, *Hotel Sherman*

ENTERTAINMENT

Black Orchid—Sophisticated entertainment featuring *Felicia Sanders*.
Blue Angel—Intimate and fashionable featuring "Calypso Carnival"
Driftwood—Modern with nightly entertainment.
Jazz, Ltd.—Authentic New Orleans Dixieland music
Silver Frolics—Presents "Follies Internationale" a French revue

CURRENT ART EXHIBITS

Art Institute—Central 6-7080
Open from 9 a.m. to 5 p.m. daily and from 12 p.m. to 5 p.m. on Sunday (no charge on Saturday and Sunday) the *Art Institute* is currently showing a collection of masterpieces of Japanese art. Films and lectures in connection with this exhibit are being presented during the afternoon. Other exhibits include: Scenic photographs by *Elliott Porter*, American 20th century pottery by *Leon Gambetta Volkmar*, Chinese ceramics and jades from the collection of *Avery Brundage*, Japanese wood-

If you've a product to wrap
*You'll want this
new booklet—*



write for it
today —

on your business
letterhead

The perfect wrapper for

CANDIES AND CONFECTIONS
FOODS AND BAKERY PRODUCTS
PREPACKAGED TABLE MEATS,
BACON, CHOPS AND PATTIES
ICE CREAM BARS, NOVELTIES
CITRUS FRUITS, VEGETABLES,
CHEESE, DAIRY PRODUCTS
HARDWARE, MACHINE PARTS
TISSUES, NAPKINS, TOWELS,
PAPER AND CLOTH SPECIALTIES
BANDAGES, SOAPS,
PHARMACEUTICALS AND 101
VARIED ITEMS OF REGULAR
AND IRREGULAR SHAPE

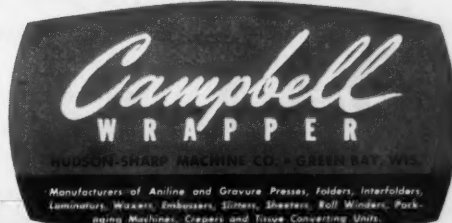
FOR THE ARMED FORCES

We are contributing to the nation's defense program by providing a large part of our increased production facilities for building precision armaments.

NEW YORK • 55 E. 42nd St.

DESCRIBES HOW PRODUCTS OF EVERY
DESCRIPTION ARE AUTOMATICALLY
PACKAGED FASTER — CHEAPER — BETTER!

- Wraps 100 to 300 Units per minute!
- All rotary, automatic continuous feed motion
- Flat wraps products of regular or irregular shape
- Positive heat or glue and crimp sealing
- Uses all types of modern wrap materials
- Single operator can tend several machines at same time
- Saves materials—no trays or stiffeners, unless desired
- Special automatic feeds, labelers and code daters





full line
from a
single
source

BEMIS Products for the Meat Industry

... also include lard press cloths,
parchment-lined bags, ready-to-serve
meat bags, cellophane bags, roll duck,
cheesecloth, beef or neck wipes,
scale covers, inside truck covers
and delivery truck covers.

All Bemis products are good products ...
and you benefit still further when
you can get all of your needs
from a single source.

Bemis

General Offices—St. Louis 2, Mo.
Sales Offices in Principal Cities

cuts by contemporary artists, English
delftware of the 17th and 18th century,
American folk art (children's furni-
ture and toys), Treasures of ancient
Peruvian art, and others.

Merchandise Mart—Whitehall 4-4141

Guided tours conducted at the Mer-
chandise Mart cover the following ex-
hibits: "Today in Tradition," showing
contemporary traditional furniture,
"Exhibit of Good Design," and the
"House and Garden Clinic."

Public Library—Central 6-5821

Exhibits at the Public Library dur-
ing the month of October are as fol-
lows: Ceramics by Rosemary Zwick,
Paintings by Willard J. Motley, and
an exhibit on the "50th Anniversary
of Powered Flight," the history of
flying told through model planes.
World's Antique Mart—Chicago's best
collection of antiques.

RADIO AND TELEVISION AUDIENCE SHOWS

The shows listed here are free to
the public but tickets should be ob-
tained in advance. For tickets tele-
phone or write the networks before
leaving for Chicago or immediately
upon arrival.

ABC, 20 North Wacker Drive
ANDover 3-0800

Radio:

Amateur Hour—Sunday at 12:30. Pro-
gram is also telecast at same time.
Don McNeill's Breakfast Club—Mon-
day thru Friday at 8 a.m.

Television:

The Courtesy Hour—Friday at 10 p.m.
Super Circus—Sunday at 4 p.m. with
Ringmaster Claude Kirchner and Band
Director Mary Hartline.

**NBC, Ticket Division, Merchandise
Mart Plaza, Superior 7-8300**

Radio:

Welcome Travelers—Monday thru Fri-
day at 9 a. m.

Television:

Welcome Travelers—Monday thru Fri-
day at 2:30 p.m.

The following programs may be at-
tended without tickets by arriving at
19th or 20th floor of the Merchandise
Mart 15 minutes before broadcast time:
Hawkins Falls—TV—Monday thru
Friday at 10 a.m.

National Farm & Home Hour—Satur-
day at 12 p.m.

CBS, 410 North Michigan Avenue
Whitehall 4-6000

Television:

Petticoat Party—Monday thru Friday
at 3 p.m.

Quiz Kids—Sunday at 6 p.m.

Both of these programs are presented
from the Garrick Theatre, 64 West
Randolph and no tickets are required.

MBS, 441 N. Michigan Avenue
Superior 7-0200

Radio:

Ladies' Fair—Monday thru Friday at 10 a.m.

Unshackled—Saturday at 7:30 p.m.

How Is the Family?—Sunday at 8:30 p.m.

Television:

TV Concert—Chicago Symphony Orchestra on Wednesday at 7:30 p.m.

Showcase—Friday at 7 p.m., an amateur show.

Down You Go—Friday at 9:30 p.m., a quiz show.

Plenty to Do for Ladies, Too, at AMI Convention

Wives accompanying their husbands to Chicago during the AMI convention won't find themselves with "time on their hands."

Two special occasions have been planned for the ladies, who also may find the sectional meetings and general sessions of interest. First of the special occasions for women will be an informal social gathering from 2:30 to 4 p.m. Saturday in the Crystal Room of the Palmer House. The get-acquainted party isn't exclusive so the men in the family can attend, too.

Luncheon at the South Shore Country Club overlooking Lake Michigan is planned for the women on Monday. Chartered buses, which will leave the Palmer House at 11:15 a.m., will take Chicago's scenic South Shore drive to the country club, passing many points of interest.

The return trip will include a short guided tour of the Museum of Science and Industry, one of the features of which will be the unique Colleen Moore doll house.

The Tuesday "Look Ahead" luncheon in the Palmer House, with Dr. Kenneth McFarland as speaker, will be the concluding event for both men and women.



One of Chicago's most interesting places is the Planetarium where lectures on astronomy, illustrated with a man made universe, are given nightly. It's only a short cab ride from the Palmer House.

**FOIL
FATHER
TIME**



Sustane #1-F

TRADE MARK ®

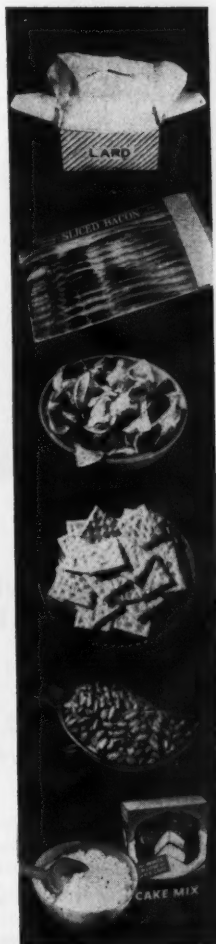
**PROTECTS THE SHELF-LIFE
OF YOUR PRODUCT**

Sales success is no accident. That's why so many food manufacturers give their products the "stay-fresh" protection of Sustane No. 1-F . . . highest potency butyl hydroxyanisole in flake form! Prevents rancidity before it starts . . . gives long time unrefrigerated protection and remarkable carry-through for baked goods. It is completely and readily fat soluble, colorless and odorless. 100% active antioxidant—low in cost . . . easy to apply.

PRODUCTS DEPARTMENT

UNIVERSAL OIL PRODUCTS COMPANY

30 ALGONQUIN ROAD, DES PLAINES, ILL., U. S. A.



performance for profit!

- a *JULIAN* engineered smokehouse gives you high efficiency... low cost!

The high efficiency of Julian "varied-flow" air conditioned smokehouses is truly outstanding! This is not an idle boast, but a statement that can be backed up by performance records from coast to coast.

Only a Julian gives even, controlled temperature. Result:

- speeds the smoking process
- increases production and keeps it on schedule
- produces an absolutely uniform product with better color
- lowest operating-maintenance cost

**these all combine
to give you more,
yes much more profit!**

JULIAN
ENGINEERING
COMPANY

5445 No. Clark St.
Chicago 40, Ill.

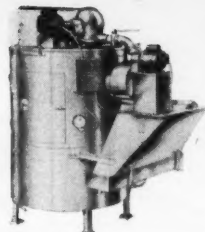
• manufacturers and contractors for:
smokehouses... process piping... refrigeration

• a Julian
smokehouse costs
but a fraction
of what
it saves



We are distributors for MEPACO "TIPPER" SMOKERS

The very best there is . . . anywhere!
Provides cool, clean, dry smoke in uniform, controlled volume at the very lowest cost. Needs minimum attention and gives trouble-free, dependable service for years!



West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1, Calif.
Canadian Representative: McLean Machinery Co. Ltd., Winnipeg, Canada
Chicago Distributors: WORTHINGTON CORPORATION (ammonia refrigeration equipment)

WORTHINGTON

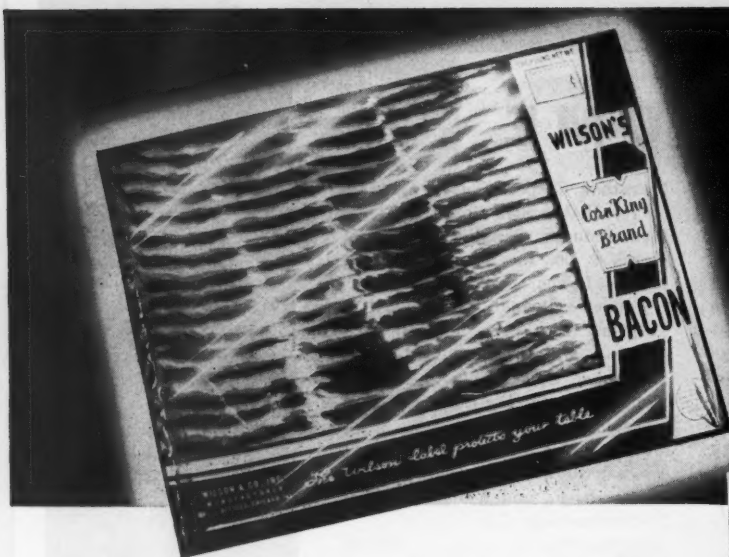
- creators of the patented alternating-damper smokehouse

WELCOME

FIRM	ROOM NOS.
Advanced Engineering Corp.	not known
Afral Corporation	865
Allbright-Nell Co.	810-11
American Can Company	not known
Armour Laboratories, The....	827
Aromix Corporation.....	828-29
Asmus Brothers, Inc.	893
Barliant & Co.	not known
Basic Food Materials, Inc....	881
Best & Donovan	876
Bobsin-Kadison Laboratories, Inc.	952-53
Buckeye Molding Company....	819
Central Waxed Paper Co.	not known
Cincinnati Butchers Supply Co.	882-83
Continental Can Company....	806
Cudahy Packing Co., Casing Division.....	1068-69-70
Custom Food Products, Inc.	894-95
Dewey & Almy Chemical Co.	890-91
Dodge & Olcott, Inc.	957W-59W
Dunlap, G. H. Jr., Co.	817-18
Dupps Company, The.....	805
Eastern Brokerage Co.	916-17
Embosograf Co. of Illinois....	807
Enterprise Incorporated.....	804
Fearn Foods, Inc.	814-15
First Spice Mixing Co., Inc.	892
Globe Company, The.....	831-32
Griffith Laboratories, Inc., The.....	838-39 & 946
Hantover, Phil., Inc.	864
Heller, B. & Co.	920
Hess-Stephenson Co.	833
Hoffman, J. S. Company....	821-22
Independent Casing Company	942W-44W-46W
International Salt Company, Inc.	862
James, E. G., Co.	888-89
Karp Brokerage Co., Inc.	845
Kartridg-Pak Machine Co.	825-26
Kearns & Smith Spice Co., Inc.	956-57
Keebler Engineering Co., Inc.	not known
Ken-Rad Lamp Division, Westinghouse Electric Corp.	960
Keystone Brokerage Co.	not known
Lacy Lee	812
Landy & Henry Company....	916-17
Levi, Berth. & Co., Inc.	885-86
Marathon Corporation	860-61
Mayer, H. J. & Sons Co., Inc.	834-35
Meat Industry Suppliers....	851-52
Merck & Co., Inc.	830
Merrill Lynch, Pierce, Fenner & Beane	840
Milprint, Inc.	877-78
Miller & Miller	849
Milwaukee Spice Mills ...	847-48
Mongolia Importing Co., Inc.	896
Monson, R. H., Co.	813
Murphy, J. T., Company ..	841-42
Niagara Blower Co.	855
Norris, R. F., and Associates..	850
North American Car Corporation	897-98
Oakite Products, Inc.	910
Oppenheimer.....	Dining Room 9
Casing Co.	Third Floor
Package Machinery Company	908-09
Packing House Governors Suite	
By-Products Co. Sat. & Mon. nights	
Peters Machinery Co.	884
Petersen-Priceman, Inc.	808-09
Preservaline Mfg. Company	843-44
Rogers, F. C., Co.....	not known
Rose, Gregory & Associates...	875
Rothschild, M., & Sons, Inc.	not known
St. John & Co.....	820
Schwartz, B., & Co.	949-50-51
Sloman, Lyons Brokerage Co.	857-58
Smith, H. P., Paper Co.	879-880
Smith's Sons Co., John E.	836
Standard Packaging Corp.	824
Stange, Wm. J., Co.	802-03
Staren, John E., Co.	not known
Stark, Wetzel & Co.	919
Sunderland & De Ford.....	887
Sylvania Division, American Viscose Corp.	816
Transparent Package Company	M-18 Club Floor
Traver Corporation.....	911-12-13
United States Cold Storage Corp.	846
Van Loan and Company, Inc....	856
Visking Corporation, The	M-14 Club Floor
Wax, Edward, Casing Co.	944
Western Waxed Paper Division, Crown-Zellerbach Corp.	859
Whitting & Austin	801
Wood, J. C., & Company	854

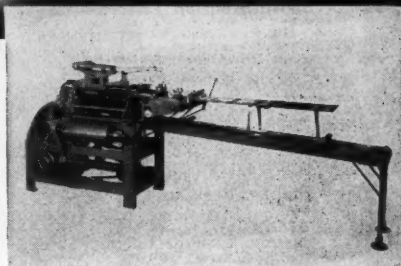
HOSPITALITY
'QUARTERS

WELCOME TO hospitality suites on the eighth and ninth floors and elsewhere in the hotel . . . where representatives of supply, equipment and brokerage firms that serve the meat industry will play host to conventioners. Consult the NP bulletin board in the foyer off the Grand Ballroom for a complete hospitality listing, including locations of rooms shown here as "not known."



CUT YOUR MEAT-WRAPPING COSTS TO THE BONE

with the *Hayssen*



Hayssen Automatic Wrapping Machines can save half your first cost and occupy about half the usual floor space. Modern meat merchandising and self-service call for high-production wrapping. One

person operates the Hayssen Machine, wrapping up to 45 packages per minute, giving you low-cost-per-unit wrapping . . . a neat, tight package with plenty of sales appeal.

SPECIALLY-DEVELOPED MACHINES WRAP BACON, SAUSAGES, WIENERS, LUNCHEON MEATS, OTHERS

The Hayssen is adjustable for wrapping a wide range of shapes and sizes of meats. It is fully automatic . . . handles cartons, trays, flat cards and u-boards . . . uses cellophane, pliofilm, foil, waxed paper, etc . . . always gives you exact registration of printed wraps. The machine is rustproofed for protection under damp meat-packaging con-

ditions. Special-purpose equipment is available for all models.

Over 42 years' experience and fine craftsmanship give Hayssen Machines unmatched performance, low first cost, over-all economy of operation and maintenance. Many Hayssen wrappers are in use today that were purchased over 20 years ago.

*WRITE for folder describing Hayssen Meat Wrapping Machines.
Tell us your wrapping problem, we have the answer.*

IT PAYS TO WRAP THE HAYSSSEN WAY

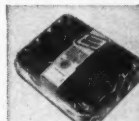
Hayssen

MFG. COMPANY
Dept. NP-9, SHEBOYGAN, WISCONSIN

Since 1910, One of the World's Largest Manufacturers of Wrapping Machines



BAKED GOODS



MEATS



TEXTILES



VEGETABLES



FROZEN FOODS



ODD SHAPES



CANDY



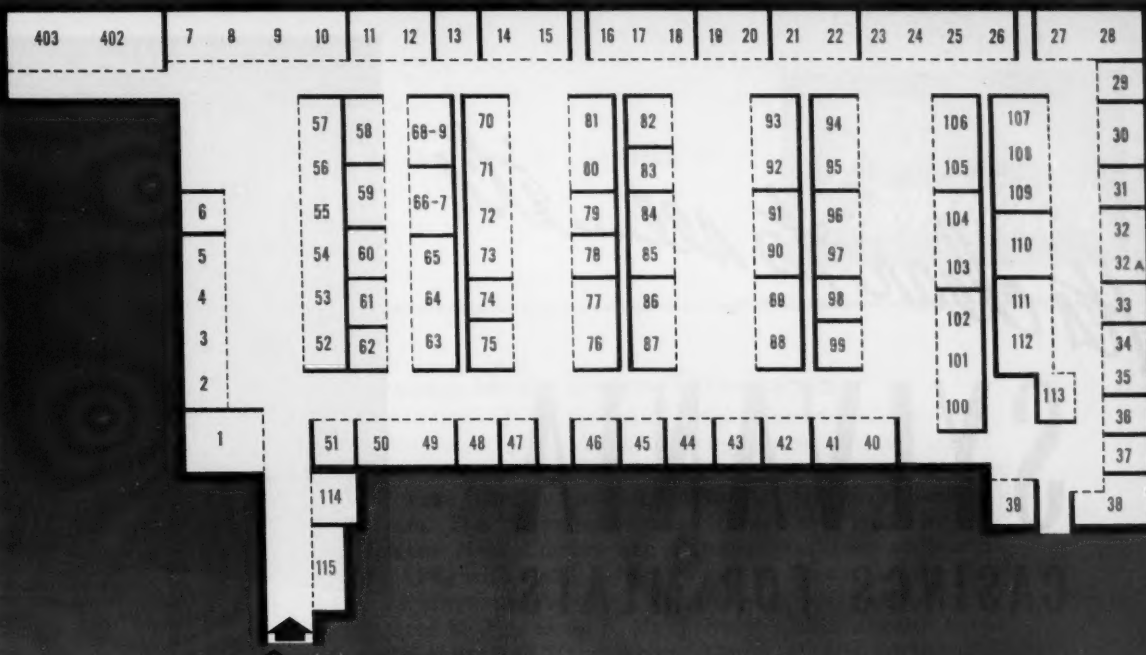
ICE CREAM



DAIRY



PAPER



The exhibition of meat equipment and supplies will be the largest thus far at a meat industry convention. The exhibits have overflowed the boundaries of the fourth floor hall. Several firms will show their wares on the Club Floor Annex. The Club Floor is close to the exhibit hall entrance and can be reached easily

via a short flight of stairs. Exhibits will be open as follows: **Friday**, hours had not been announced at press time; **Saturday**, 12 to 6 p.m.; **Sunday**, 12 to 6 p.m.; **Monday**, 8 to 10 a.m. and 12 to 6 p.m., and **Tuesday**, 8 to 10 a.m. and 12 to 2 p.m.

- 1 Speco, Inc.
- 2-5 Cincinnati Butchers' Supply Co.
- 6 Koch Supplies
- 7-10 Allbright-Nell Co.
- 11-12 Pure Carbonic Co.
- 13 Atmos Corporation
- 14-15 E. I. du Pont de Nemours & Co.
- 16-18 E. G. James Co.
- 19-20 Standard Casing Co., Inc.
- 21-22 Standard Packaging Corp.
- 23-26 U. S. Slicing Machine Co., Inc.
- 27-28 Sutherland Paper Co.
- 29 Goodyear Tire & Rubber Co., Inc.
- 30 Battle Creek Bread Wrapping Machine Co.
- 31 Liquid Carbonic Corp.
- 32-32A Peters Machinery Co.
- 33 H. J. Mayer & Sons Co., Inc.
- 34-35 Advance Oven Co.
- 36 Wess Food Products Co.
- 37 H. G. Weber & Co., Inc.
- 38-39 Sweeney Lithograph Co., Inc.
- 40-41 Package Machinery Co.
- 42 Huron Milling Co.
- 43 Traver Corporation
- 44 Oppenheimer Casing Co.
- 45 International Salt Co., Inc.
- 46 Jamison Cold Storage Door Co.
- 47 The Village Blacksmith Co.
- 48 U. S. Thermo Control Co.

- 49-50 First Spice Mixing Co., Inc.
- 51 Sellers Injector Corp.
- 52-57 The Globe Co.
- 58 Embosograp Company of Illinois
- 59 Denman Rubber Manufacturing Co.
- 60 K. C. Seelbach Co., Inc.
- 61 Food Engineering
- 62 Kentmaster Mfg. Co., Inc.
- 63-65 Marathon Corporation
- 66-67 The Aluminum Cooking Utensil Co., Inc.
- 68-69 General Machinery Corp.
- 70-73 The Visking Corporation
- 74 International Minerals & Chemical Corp.
- 75 United Cork Companies
- 76-77 The Griffith Laboratories, Inc.
- 78 Corn Products Sales Co.
- 79 Allen Gauge & Tool Co.
- 80-81 Miller & Miller, Inc.
- 82 French Oil Mill Machinery Co.
- 83 The Dupps Company
- 84-85 York Corporation
- 86-87 Townsend Engineering Co.
- 88-89 John E. Smith's Sons Co.
- 90-91 Tranter Manufacturing Co.
- 92-93 Great Lakes Stamp & Mfg. Co., Inc.
- 94-95 Linker Machines, Inc.

- 96-97 Hercules Fasteners, Inc.
- 98 Arkell Safety Bag Co.
- 99 Exact Weight Scale Co.
- 100-102 Milprint, Inc.
- 103-104 Crown Zellerbach Corp.
- 105-106 Haysman Manufacturing Co.
- 107-109 Kartridg-Pak Machine Co.
- 110 Fraxervuline Manufacturing Co.
- 111-113 Miller Wrapping & Sealing Machine Co.
- 114 Dohm & Nelke, Inc.
- 115 Union Asbestos & Rubber Co.
- 402-403 Dewey and Almy Chemical Co.

The following named firms will have their exhibits located on the Club Floor Annex which is located near the main entrance of the exhibit hall:

- Afral Corporation
Cesco
The Fuller Brush Co.
Pavia Process, Inc.
Pittsburgh Corning Corp.
Westinghouse Electric Corp., Ken-Rad Lamp Division

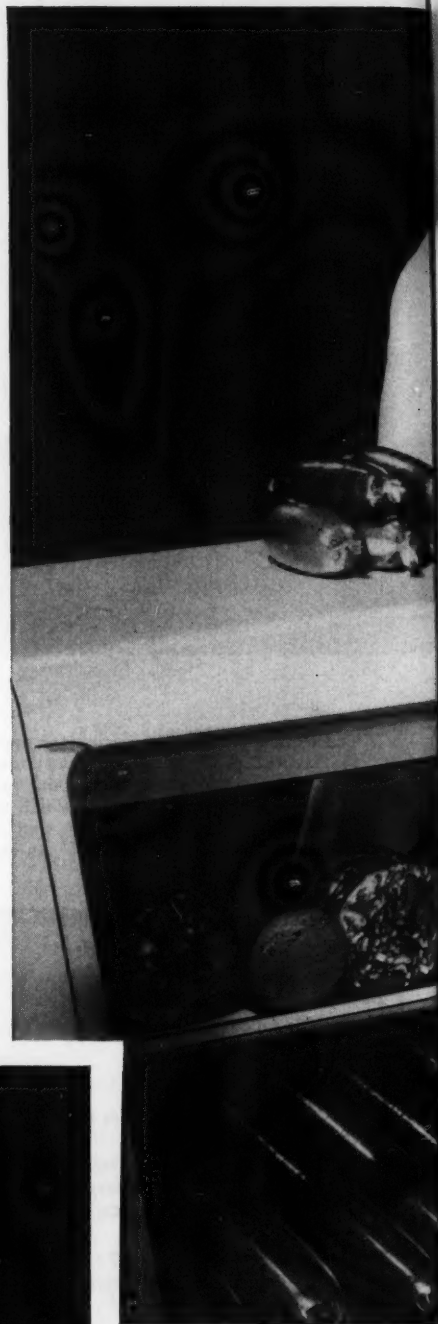
It's clear to see... it's

SYLVANIA

CASINGS FOR MEATS

● Here is the original pre-stretched casing that eliminates guessing. Sylvania Casings stuff evenly without breaking—seal in flavor—aid sales. Used by America's leading packers of top quality meat products.

Special attention to individual designs printed in color.





Nationwide Meat Strike Threatened

The possibility of a nationwide strike threatened the meat industry this week as the major packing companies and unions sought a way out of an apparent deadlock in negotiations over a general wage increase and hospitalization, surgical and medical program. The "imminent strike" threat was made by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, with Swift & Company as its closest target. The United Packinghouse Workers of America, CIO, indicated it was prepared to "go along." Many Swift plants already have been hit by sporadic CIO walkouts. Union officials predicted a strike eventually would spread to all major packing companies. (For further details turn to page 64.)

Anti-Trust Hearing to Begin Jan. 19

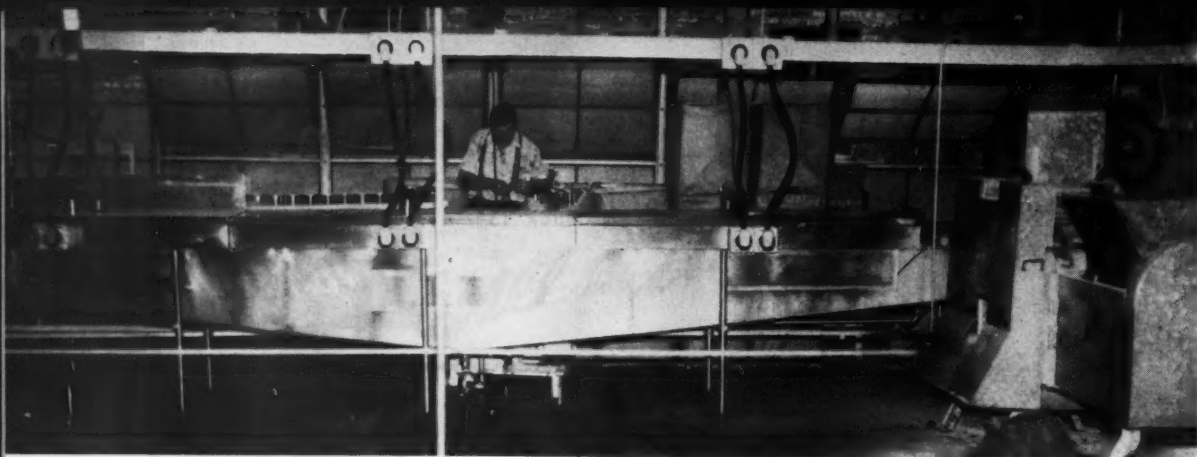
Hearing of the government's anti-trust suit filed in 1948 against four major meat packing companies is scheduled to begin January 19 in Chicago. The date was set this week by Raymond F. Hayes, special master in chancery appointed by Judge Philip L. Sullivan of U. S. District Court to hear the civil case, which is expected to last more than a year. Defendants are Swift & Company, Armour and Company, Wilson & Co., and Cudahy Packing Co. The Justice Department's complaint, called absurd by industry leaders, accuses the companies of conspiring to create a monopoly by allegedly suppressing competition and controlling the supply of meat and prices for it. It asks that Swift and Armour be split into five companies each and Wilson and Cudahy into two each.

Among defense evidence are 40,000,000 sales slips dating back to 1930 when the U. S. Supreme Court confirmed a ruling by the Supreme Court of the District of Columbia that there was no monopoly in the meat industry. The new hearing will be confined to evidence since that time. In their answers denying the charges, the companies cited the intense competition existing among the thousands of packers, processors, jobbers, order buyers, local butchers and speculators, the lack of control over raw material and the extremely low profit margin, lower than that of any other manufacturing industry.

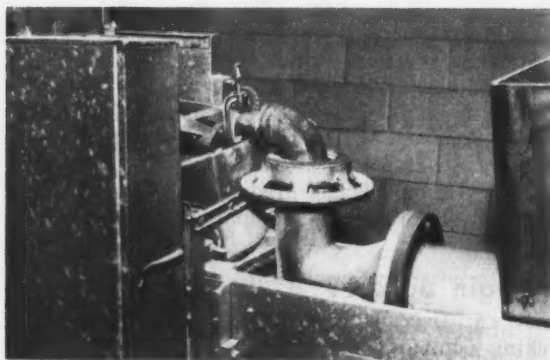
Heinemann Resigns as NIMPA Head

C. B. Heinemann, sr., and Frank T. Heinemann resigned as president and secretary, respectively, of the National Independent Meat Packers Association at a board of directors meeting in Chicago this week. According to a NIMPA statement, all association matters will be handled by Wilbur La Roe, jr., general counsel, until successors are elected to fill the vacant offices. The senior Heinemann said he would stay on in a consulting capacity until December 31 and Frank Heinemann would remain until October 31 if the board desired.

C. H. Heinemann, one of the founders of NIMPA, has been an official of the organization since it was started in 1942.



Product is cooked automatically and uniformly in highly sanitary stainless steel infrared oven.



GRINDER is used to impel product to this device which cuts meat stream into uniform pieces by means of a revolving strand blade.



MACHINE forms meat pieces into flour-coated balls and discharges them onto feed apron of infrared oven. Worker keeps product spaced.

AT DISCHARGE end of oven workers place braised meat balls by unit count into cans which are fed to this station by conveyor.



Breaking T

A TOTAL reduction of manufacturing expense by 60 per cent, lessening of floor area requirements by about one-quarter, elimination of manual handling of the product and the streamlining of the processing job into a continuous flow operation—these are some of the improvements achieved by NuTrishus Products Corp., Chicago, through use of a modern electronic tool—the infrared Pyrex tube.

Most important, the new technique has improved the product, a canned meat ball, both as to quality and uniformity. The new processing method has literally broken the bonds formerly imposed by heating requirements. Under the former method (readers interested in a detailed comparison will find the "old" described in the NP of February 28, 1948) the barrier to streamlined production consisted of the meat ball grilling operation.

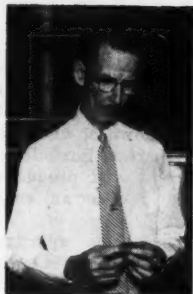
For quality of product, the initial shrinkage and rendering of fat from the balls had to be effected outside the can and prior to cooking the canned balls in the retort. Furthermore, the NuTrishus company wanted to turn out a firm and well-browned product, an aim which also had to be achieved prior to canning. If product were not firmed, there was risk that it might cook apart in retorting.

Under the old setup the formed meat balls were col-

ANOTHER view of the can filling operation shows well-browned meat being discharged from infrared oven in considerable volume.



An Operating Feature



Here is the story of a day to day operation in which meat balls are cooked during a 4-minute trip through a 22-ft. oven. L. E. Spoon, president of Nu-Trishus Products Corp., checks texture of one flavorful, "infrared" meat ball.

THIRD IN A SERIES

g The Heat Barrier

lected in pans, taken from the pans and grilled on gas-fired open plates. The balls were turned over manually by spatula during grilling, were again placed in pans and transferred by hand into can-filling pockets. The degree of browning the individual meat balls received was subject to the variables inherent in the hand operation. Furthermore, some of the balls were damaged by the spatula and the manual handling which occurred four times during the cycle.

The plant has installed a modern infrared Pyrex tube oven and the preparatory and canning operations are carried on as a continuous process. From the extruding machine the ground meat passes through the meat ball forming machine and the balls roll out onto the conveyor which carries them through the infrared oven. A worker guides them in the direction of the oven intake and prevents bunching. As they move into the oven the meat balls pass through a shower of clear, filtered beef fat. The fat douses the balls to prevent them from sticking to the slats of the stainless steel conveyor, but it also acts as a lubricant for the conveyor. Excess fat drains into a 100-gal. reservoir below the conveyor; on its return flight the conveyor is lubricated in passing through the fat in the reservoir. The oven is equipped with a pump by which fat is transferred

into drums at the end of each day's canning operations.

The whole oven is 24 in. wide and 22 ft. long and the meat balls travel through it in four minutes. They move a few inches below 120 Pyrex infrared tubes, each of which is rated at 750 watts, giving a total of 90 Kw. for the oven. The tubes are arranged in six batteries of 20 tubes each and the oven has a temperature range of 140° to 600° F.

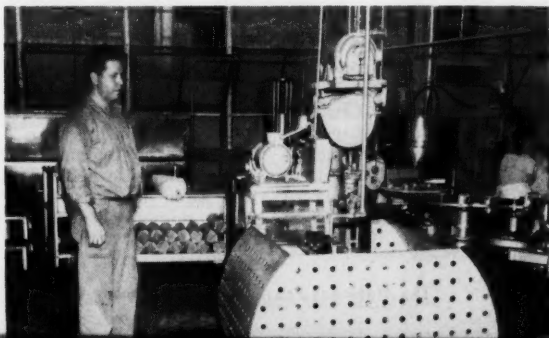
Three ducts bleed into a common blower which removes air from the oven.

The browned meat balls roll out at the discharge end of the oven and glide down to two operators who place a specified number in each empty can, which has previously been conveyed through a sterilizer. From the meat ball fillers the cans go to the gravy-adding machine and then on to the Continental Can sealing machine with its steam vacuum attachment. Weight of the meat in each can is controlled through a count of the meat balls which are check-weighed at the forming machine.

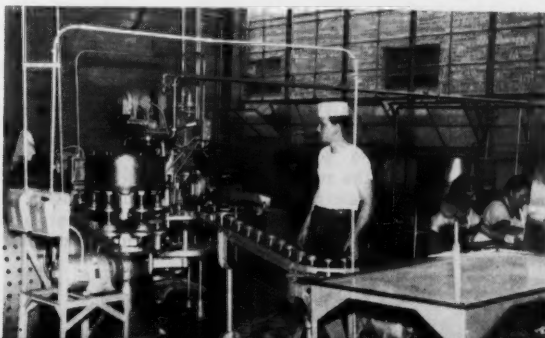
Sealed cans pass through a washer and thence go to the retort basket in which they are cooked and sterilized.

Economies of production with the infrared oven have paid back its cost within a few months following installation. Whereas a gang of eight to nine employees was

JOHN McLENDON, plant foreman, observes cans as they pass through filled can washer and are discharged into waiting retort truck.



ONE EMPLOYEE supervises operations of gravy filling and the closing machines. Gravy is pumped from kettles seen against wall.





Here's the old, rather messy method of grilling over a hot plate.

formerly required to grill and place the product in cans, three operators now perform the whole job. Furthermore, the several steps of placing product in pans and removing it, and the constant cleaning of these pans has been eliminated. The total production crew has been reduced from 24 to 13 operators.

Most important, the new oven gives a uniform product as each of the meat

balls is grilled to the same degree. L. E. Spoon, president, states that the uniformity of cook for the four-minute period provides an accurate check on the percentage of lean in the beef. If the fat is above the established standard, the meat balls are not grilled to the required degree.

Damage to the product is avoided with the new process since the balls

are not handled in pans or by spatulas on the grill. Smoke and heat have been banished from the immediate work area since the oven is insulated and vented. The cleanliness of the operation has cut end-of-day cleanup time by two hours.

Movement of the product from ground form to grilled meat balls is continuous. In the older set up the absence of an employee who operated the grill would cut down on the day's production. Now there is flexibility in employee assignment and production can be maintained despite an emergency fill-in.

The oven processes approximately 4,000 lbs. of meat balls in a seven-hour day. It is stated that the fuel cost with the infrared oven is less than it was with the gas-fired grill. By eliminating the area required for the grills, and the storage areas for the pans, space requirements have been cut by approximately one-quarter. If necessary the current line could be shortened by four feet.

The infrared tubes for the oven were furnished by Corona Manufacturing Corp., Glendale, Cal.

The plant also uses the infrared oven to process beef used in its sliced beef and beef and gravy prior to canning and retorting.

Swift Economist Sees Prosperity Into 1954

An economist for Swift & Company, Dr. Henry B. Arthur, said this week that, while the prosperity boom is flattening out, business should be good the rest of this year and "at least" the early part of 1954.

Speaking before the annual meeting of the Association of National Advertisers in Chicago, Dr. Arthur listed ten reasons why there will be no repetition of 1921 or 1932.

These are: (1) Insured bank deposits. (2) Insured mortgages. (3) Amortized credits both on real estate and personal loans. (4) Unemployment insurance. (5) Benefits to the aged and to surviving dependents, both federal and private plans. (6) Veterans' assistance programs. (7) Credit availability through government agencies to meet emergencies. (8) The very size of the government budget as a factor in the economy which is probably more stable than private expenditures. (9) Price supports for farm products. (10) Legal minimum wages and labor contracts that will resist sharp declines.

Arthur suggested that it would be well for executives "in the short run" to pay more attention to company affairs and to meeting intensified competition instead of worrying about long range business cycles.

Advertising is an important tool in demand creation, he said. "Demand creation is one of the major elements in the American economy which differentiates it from many foreign ways of life. It can create markets and I am

confident that it will continue to do its job in this field."

The Swift economist expressed confidence that America can maintain a continuing increase in its standard of living.

"Certain kinds of readjustments are not escapable if we are to remain sound and healthy but we ought to be wise enough to accomplish them without plunging ourselves into major and widespread liquidation.

"During the past year or two one of our solid accomplishments has been an end of dependence upon continually rising prices for the stimulus to our well-being. Wages have gone up somewhere nearly commensurate with increased productivity, while prices have been about unchanged across the board. This means a substantial increase in real income, in the standard of living and in the market for the goods we can produce. It's our job to capture that potential and I am satisfied that we have the equipment to do it."

Benson Sees New Farm Plan Ready by January

Secretary of Agriculture Ezra Taft Benson says that the administration will be ready with a new farm program when Congress reconvenes in January.

The administration recommendations, Benson said, will be based on studies now under way by a number of advisory groups. Indications are that the administration will come up with some sort of two-price proposal for some farm commodities.

Armour Earns \$83,656 In Third Quarter

Armour and Company earnings for the quarter ended August 1 amounted to \$83,656 compared with a loss of \$1,068,465 in the third quarter of last year, F. W. Specht, president, announced.

For the nine months, earnings amounted to \$5,717,908, or 85c a common share, compared with \$2,079,981 in the same period a year ago when profits were slightly under the preferred stock dividend requirements.

Sales for the third quarter ended August 1 were \$508,826,292, compared with \$524,897,798 in the same quarter of 1952. For the nine months, sales were \$1,531,239,889 compared with \$1,566,651,368 last year.

Sales tonnage was up 8.24 per cent but sales dollars were down 2.26 per cent for the nine months, reflecting the generally lower prices this year, Specht said.

Virginia League Proposes Uniform State Inspection

A preliminary legislative program adopted by the League of Virginia Municipalities at its recent annual convention in Richmond included a proposal for the enactment of state legislation setting up a uniform meat inspection law.

Such a new law, the league said, "would avoid confusion which now seems to exist when meat is transported from one municipality to another."

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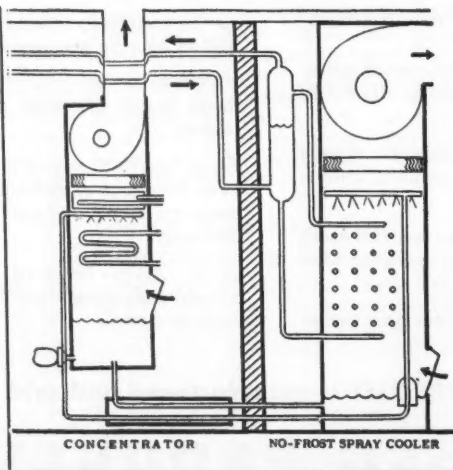
This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

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Unions Reject Swift Offer; Threaten Nationwide Strike

Swift & Company, principal target of an "imminent strike" threat by the major meat packinghouse unions, defended its wage and hospitalization offers Thursday and warned that "a strike would be harmful to the best interests of employees, livestock producers and consumers of the nation."

In answer to union charges that its latest proposals were "insufficient," the company said the offers "are better than plans in effect in most industries" and would be the tenth general increase since World War II.

The threat of an "imminent strike" that eventually would "close every major meat packinghouse" in the nation was made by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, following a meeting in St. Louis of its international executive board. In Chicago, the United Packinghouse Workers of America, CIO, indicated it was prepared to "go along" unless further concessions are obtained in negotiations.

Swift has offered a wage increase of 5c an hour plus half the cost of a hospitalization, medical and surgical plan for employees and their families. The AFL's latest demands, totaling 12½c, are for an 8c an hour wage increase and full payment by the company for the hospitalization program, which it estimates would cost approximately 4½c an hour.

The Amalgamated's international executive board authorized its officers "to make one final effort" for further concessions and, if unsuccessful, "to call a strike of all employees covered under all the major contracts which are now open for negotiation." Patrick E. Gorman, Amalgamated secretary-treasurer, said Swift's position "is that of the entire industry." Earl W. Jimerson, union president, said, "If a strike is necessary, an appeal will be made to all labor unions in the United States to lend their full cooperation."

Consumers Benefitting From Lower Cattle Prices

Wholesale and retail beef prices, reflecting the market increase in cattle supplies throughout the nation, are running between 18 and 33 per cent lower depending upon grade than a year ago, the American Meat Institute reported this week.

Contrary to some erroneous charges which have been made recently, consumers are benefitting fully from the lower cattle prices prevailing now, an Institute statement said.

The price drops at wholesale and retail levels are following very closely the decline in prices paid farmers for cattle.

Business Encouraged By Tax Cut Promise

A wave of business optimism rippled over the country this week as Treasury Secretary George M. Humphrey renewed promises that taxes would go down next January. He told the American Bankers Association convention in Washington that there will be no request for renewal when the excess profits tax expires December 31 and the scheduled reduction averaging 10 per cent in individual income taxes also will become effective at that time.

Congressional economists meanwhile viewed with reasonable optimism the economic outlook for the next few years. In a special report prepared for the Joint Economic committee of Congress, they said that tax policy is vital in combating any new economic decline that might develop in the future.

The staff economists believe that the economy is so strong that the worst that can be expected in the near future is a mild recession which can be corrected, or at least minimized, by what they call the "automatic stabilizers" already in existence. They refer to unemployment compensation, agriculture price supports and reduced tax collections as corporate and personal incomes fall.

Official Chemists to Tell Latest Analysis Methods

A scientific attack against hidden filth in food products will be a feature of the 67th annual meeting of the Association of Official Agricultural Chemists, to be held at the Shoreham Hotel in Washington, D. C., October 12-14. The A.O.A.C. is the scientific organization which tests laboratory methods required to determine the purity and safety of foods, drugs, and cosmetics, fertilizers, feeds and insecticides.

The complete program lists more than 150 papers covering methods of analysis. Copies may be obtained by writing the Association at Box 540, Benjamin Franklin Station, Washington 4, D. C.

At least eight papers will be included in a symposium on Extraneous Materials in Foods and Drugs. Chairman of the symposium is Kenton L. Harris of the Division of Microbiology, Food and Drug Administration, U. S. Department of Health, Education, and Welfare.

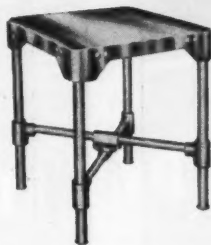
Davies Named Consultant To Commodity Credit Head

Aled P. Davies, director of the AMI Department of Livestock, has been appointed as a consultant to the president of the Commodity Credit Corp., Secretary of Agriculture Ezra Taft Benson announced.

The secretary said that Davies will advise and assist in the development and execution of commodity programs, giving special attention to the promotion of abundant perishable foods.

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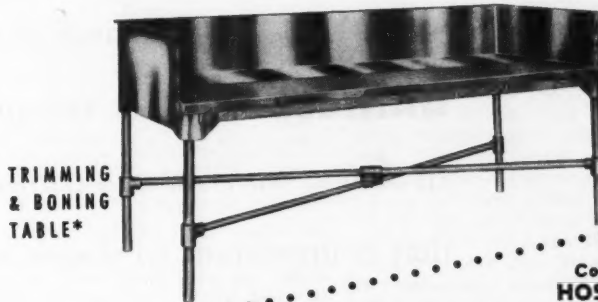
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NEEDED—

a Kinsey-Like Report on How Many Female Hogs are "Available"

By ADOLPH O. BAUMANN
Commodity Appraisal Service

VITAL statistics in the livestock slaughtering industry are as essential to estimating slaughter prospects as vital human population statistics are essential in forecasting growth of elements in the national economy. In the hog slaughtering industry meat packers have gone along for many years with no other direct information than pig crop estimates by the Department of Agriculture, computed from a sample of reporting farmers, with the result that initial annual hog slaughter estimates have erred on an average of about 2,000,000 head. This error may be somewhat lessened if other factors such as sow slaughter and corn-hog ratio statistics are taken into consideration. When for any given year (for example, 1953) an estimate happened to come close to the actual figure, there were other years when the error was 4,000,000 head or more.

Moreover, there has been a steady increase in the ratio of inspected hog slaughter for a given year to the pig crop of the previous year (due to gains in producer turnover), from a low of 56 per cent in 1947 to a high of 64 per cent in 1952; and a wide range in the ratio of hog slaughter to sow slaughter, from a high of 9.3 in 1947 and 1952 to a low of 6.6 for 1950.

Illustration: Given the total initial estimate of the pig crop by years (Table I) one may estimate inspected hog slaughter for the packer year ending September for the year following the year of the pig crop. Example: For the packer year ending September 1946, the pig crop for the same year was initially reported at 82,940,000 head, down 4.4 per cent from the year 1945. Actual inspected hog slaughter for the 1946 packer year of 42,929,000 head (Table III) multiplied by 95.6 per cent (100 per cent — 4.4 per cent) equals an inspected hog slaughter estimate of 41,000,000 head for the 1947 packer year (Table I). This

1. Pig crop reports, even corrected, do not provide best basis for accurate prediction of future hog slaughter.

2. Variations in ratio of female to total hog kill would show breeding intentions and help in estimation of future slaughter.

3. Count the male "cords" from inspected kill, subtract from total slaughter and you have begun to accumulate data for better estimation.

amounted to 12.9 per cent below an actual 1947 packer year slaughter of 47,062,000 head. Note from Table I, errors of estimate for succeeding years were as follows:—0.1 per cent for 1948; for the year 1949,—5.7 per cent; 1950, +2.7 per cent; 1951,—3.6 per cent; 1952,—1.7 per cent; 1953,—.7 per cent; average error for seven years, 3.9 per cent.

	Pig Crop Yearly*	Yearly Link Change Per Cent	Sla. Est. Based on Pig Crop	Error of Estimate Per Cent
1945	86,782	—	—	—
1946	82,940	— 4.4	—	—
1947	84,147	+ 1.4	41,000	—12.9
1948	85,187	+ 1.2	47,700	— .1
1949	96,301	+13.0	48,800	— 5.7
1950	100,458	+ 4.3	57,900	+ 2.7
1951	102,189	+ 1.7	58,800	— 3.6
1952	91,785	—10.2	62,000	— 1.7
1953	—	—	56,000	— .7
Avg. Error	—	—	—	+ 3.9

*Initial Estimate, U. S. Department of Agriculture.

The next problem is to resolve an annual inspected hog slaughter estimate into two parts, one for seven months ending with April, and the other for five months ending September: Multiply an estimated slaughter for a given packer year (Table I) by the ratio of the spring pig crop to the yearly crop (Table II) for the same year to obtain a hog slaughter estimate for the seven months ending April. For example, in 1947 a slaughter estimate of 25,900,000 (Table II) gives an error of —15.1 per cent below actual of 30,444,000 hogs (Table III), and for seven years ended 1953, the average error is 9.8 per cent. By bringing in other factors such as the size and quality of the corn crop

and the corn-hog ratio, the "error" may be cut approximately into one-half (to about 5 per cent) which is still too large for accuracy.

	Spring Pig Crop	Ratio of Spring to Yearly Crop Per Cent	7 Mo. Sla. Est. Based on Pig Crop	Error of Estimate Per Cent
1945	—	—	—	—
1946	52,892	68.2	—	—
1947	52,802	62.7	25,700	—15.6
1948	51,268	60.2	29,900	— 4.6
1949	59,089	61.3	29,100	—12.6
1950	59,901	59.5	35,500	— 3.6
1951	62,001	60.7	35,000	—10.0
1952	56,480	61.4	37,000	—12.1
1953	—	—	34,800	— 9.8
Avg. Error	—	—	—	+ 9.8

As the first seven months of the packer year come to a close in April, the time is propitious to check estimates and to consider revision of initial hog slaughter estimates for the packer year to end the following September. Now, the normal ratio of inspected hog slaughter for seven months ended April to total hog slaughter for the packer year ending following September is close to 65 per cent.

Table III shows yearly estimates obtained by dividing hog slaughter for seven months ended April by 65 per cent. Note, for seven years ending 1953 the average error of estimate is 1.9 per cent over actual, ranging from nil for the year 1949 to about +4 per cent for both 1952 and 1953. It is important to note that this average error is substantially below that of the first illustration (3.9 per cent) based upon year-to-year change of the total pig crop (see Table I).

	7 Mo. Slaughter April	Estimated	Actual Yearly	Error of Est. Per Cent	Ratio of Est. to Yearly Per Cent
1945	—	—	—	—	—
1946	—	—	42,929	—	—
1947	30,444	46,800	47,062	— .6	64.6
1948	31,619	48,600	47,736	+1.8	66.2
1949	33,278	51,200	51,295	— .0	65.0
1950	36,810	56,800	56,379	+ .4	65.8
1951	38,872	59,800	60,354	— .8	67.8
1952	42,785	65,800	62,029	+4.3	67.8
1953	38,019	59,400	57,000*	+4.2	67.8
Avg. Error	—	—	—	+1.9	—

In actual practice some refinements may be introduced into the procedure

of estimating, but generally speaking the results obtained have been little or no more accurate than those of the foregoing illustration of procedure.

The foregoing analysis may be considered as establishing sufficient evidence for the urgent need of female classification of hog slaughter as a basis for greater accuracy in estimating the slaughter of hogs, reducing the average error of estimate to probably less than 2 per cent. This contention may be based on the following reasoning: According to biological factors the birth distribution of hogs is close to 50 per cent females to 50 per cent males. The ratio of male hogs to the total hog crop is relatively constant. Of all male hogs coming to the market, 98 per cent are barrows and only about 2 per cent stags and boars. Therefore, holding back of male hogs (small in number) by farmers for breeding purposes would not substantially affect the number of male hogs coming to the market. Most of the variation in hog slaughter, other things remaining unchanged, will therefore be due to changes in the number of female hogs (*sows plus gilts*) marketed. If the ratio of female hog slaughter to total hog slaughter were constant, we could be assured that farmers would be following a nearly constant breeding policy. However, the latter is subject to year-to-year changes, and the number of females held back on farms, and therefore the ratio of female hog slaughter to total hog slaughter for a given period of time, is likewise subject to change.

From the above it follows that variations in the ratio of female to total hog slaughter should be looked upon as the major factor in all attempts by means of statistical correlations to estimate hog slaughter for any given period of time. Hog slaughter estimates based on correlations of female slaughter to total hog slaughter ratios with subsequent hog slaughter statistics, from the nature of statistical analysis, require at least a two-year running record of female hog slaughter. In other words, the ratios of female hog slaughter to total slaughter should be compared for at least two successive years in order to arrive at a tentative "normal" ratio as a base for comparison. Therefore, the sooner such records are available (preferably collected by the U. S. Department of Agriculture), the sooner shall we be able to improve methods of estimating hog kill.

The counting of female hogs slaughtered during a certain period presents no serious difficulties. The most practical way to secure sex classification statistics of hog slaughter is by counting the male "cords" by the mechanical means of a trip lever operating a tabulator. By subtracting this count from total inspected hog slaughter, the number of female hogs slaughtered can be obtained. Since the ratio of male hogs slaughtered to the total hog crop is relatively constant, prospective slaugh-

ter estimates can be reliably based on variations in the ratio of female hog slaughter to total hog slaughter. Therefore, sex classification of hogs along the lines suggested above would furnish a more useful and accurate basis for estimating yearly inspected hog slaughter than present procedures.

It is important to note that in 1906 the United States government passed a law calling upon meat packers engaged in interstate commerce to submit to meat inspection regulations as a public health measure. In the beginning, this law was unpopular. But as the years passed, inspection came to be looked upon by meat packers as a statistical tool for planning operations (in addition to its health measures value), which is now regarded as indispensable from an economic standpoint.

Moreover, in 1917 a federal law was passed requiring reporting of cold storage holdings of food products including meat, poultry, dairy products and fish, as a World War I measure. Here again, as the years passed, cold storage holding reports came to be regarded as an indispensable source of statistics for planning shipments and sales. It was found that such information helped reduce violent price fluctuations. Today, this information also is regarded as essential by packers.

And so one may contend that once the collection of sex classification of hog slaughter data is undertaken, it will rank in importance with meat inspection and cold storage statistics as an extremely valuable tool to forecast production and sales, and that it will thereby help lessen the violent price behavior of live hogs.

The sooner sex classification of hog slaughter data is collected, the better, and collection of such data should not start later than January, 1954.



MEAT MARKET customers are hearing and responding to voices these days as the new Message Repeater of Michigan Electronics, Inc., Chicago, is used more and more to push specials for such firms as Swift & Company. A tiny tape recorder about the size of a box camera, the Message Repeater is hidden behind animated displays. It adds impact with its oral message delivered automatically whenever a person walks by the machine.

Scan Fat Diffusion in Relation to 1953 and 1975 Meat Industry

An attempt to evaluate the Schotté process of fat diffusion of meat in relation to the meat industry as it exists today and as it may exist in 1975, by eight students at the Harvard Graduate School of Business Administration, has resulted in a 133-page (plus exhibits) "Study of Beef and the Meat Industry."

The research was carried out by John M. Baitzell, Edmund J. Blake, Jr., Robert W. Fritz, Lea M. Griswold, John P. Kendall, Chauncey G. Parker, III, Joel V. Price and Robert Stollman.

After analysis of the mechanics of fat diffusion, including testimonials from Dr. Oscar Schotté of Amherst College and officials of Kingan & Co. and Wilson & Co., on the practical possibility of carrying on the process, the report makes the following comment:

"We have concluded that added fat will improve the flavor and juiciness of meat and lubricate it. This improvement may be slightly more marked in arterially injected beef than in needled beef, since the fat is better diffused and better able to pick up volatile flavoring compounds.

"As for tendering the meat, we feel there is no conclusive evidence on either side. In our opinion, however, we do not believe it reasonable to predict any tendering, except what results from the physical damage of the meat during injection.

"As a summary statement we believe there is scant evidence to support any claim of a dramatic improvement to a cut of meat through any method of fat diffusion in spite of a slight flavor improvement. We do not believe there is evidence adequately to support either position on the tendering question."

The report notes that there are three main categories of problems in connection with the fat diffusion process: failure of the fat to diffuse, or to remain diffused; production problems, and problems in conforming to government regulations.

The carcass must be injected soon after slaughter and while it is still warm, with both the temperature of the fat and the pressure of application carefully controlled to obtain optimum diffusion and prevent blockage. Excessive leakage of the fresh oleo stock must be avoided and the weight of the injected fat must be regulated.

With regard to the attitude of government regulatory agencies the investigators make the following comment:

"We could not help but be struck by the contrast between what the meat packing officials believe is the attitude of the government agencies and the attitude we found expressed by Drs. A. R. Miller and Fred Beard. With a few notable exceptions, the industry officials we have written and talked to

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soups—stews**
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feel that the government regulations are inflexible and in many cases unsound. While there is no doubt that meat packing is closely regulated, we do not feel the packers are justified in regarding such regulations as completely inflexible. . . . If technological progress is to be made, there must be a cooperative spirit between the packers and the government officials. We believe much more could be accomplished today if such cooperation were built up and we believe that it can be."

Taking a look at 1975, when the United States will have 200,000,000 people to feed, the research group decided that even though a tremendous

growth in beef cattle population will be required, this can be accomplished by realizing the vast potential that grassland farming offers. They estimated that the West alone can maintain 11,000,000 more beef cattle; the North Central and Northeast can increase cattle and sheep numbers by 240 per cent and the Southwest by 475 per cent.

Whereas there are 300,000 feeders in 1953, the report predicts that in 1975 there will be but 150,000—mainly due to a drop in the number of cattle shipped to the Corn Belt for feeding. Ranchers and farmers in all sections will carry out their own interrupted

feeding programs and the number of cattle producers will actually increase. Growers will furnish the market with younger, lighter cattle, while the feeders will cater to the needs of hotels, restaurants and high-income groups. The report foresees a 50 per cent cut in the amount of corn used as feed with grass and other forage taking its place.

"Increased emphasis upon prepackaging meat for the consumer, with corresponding emphasis of packinghouses to produce the standard cuts of meat, will more clearly define feeding operations than at present."

The investigators believe the packinghouse decentralization trend will continue, although perhaps slowed down by "tight" capital and increased use of minor by-products. They predict that by 1975 meat will be marketed under brand names (in some cases those of middlemen who will warehouse, distribute and carry part of the risk), as a frozen, standardized, packaged product. It will be sold in both the supermarket chains and in small retail outlets. Larger stocks of meat will be held by the distributor and smaller quantities by the retailer.

USDA Tells Late Changes In VE Quarantine Areas

The USDA has released portions of Hillsborough County, Fla., and Dallas County, Tex., from federal quarantines imposed because of the swine disease, vesicular exanthema. At the same time, Hall, White and Whitfield Counties in Georgia and a portion of Duval County in Florida were quarantined.

The action was taken in Amendment 5 to BAI Order 383, revised, and leaves areas of 10 states now under quarantine because of the disease. In addition to portions of Florida and Georgia, the quarantine covers all of California and parts of Connecticut, Maine, Massachusetts, New Jersey, New York, Pennsylvania and Texas.

Kraybill to Address Two Groups on Fats in Feeds

Dr. H. R. Kraybill, director of the American Meat Institute Foundation, will speak on "Fats in Feeds" at the 1953 Ohio Animal Nutrition Conference to be held November 11 at Ohio State University, Columbus. He also will discuss the topic at the 20th anniversary convention of the National Renderers Association November 16 at the Conrad Hilton Hotel, Chicago.

The AMIF conducted the original experiments in the field.

Who's Beefing?

To take advantage of lower prices for lamb, the Army has directed all installations to include lamb in their October menus. Military installations ordinarily are allowed to select the meat they want.

The mandatory order is welcomed by the sheep industry.

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Distance between outside edges
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These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

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A complete line for meat packers, canners and sausage manufacturers, including



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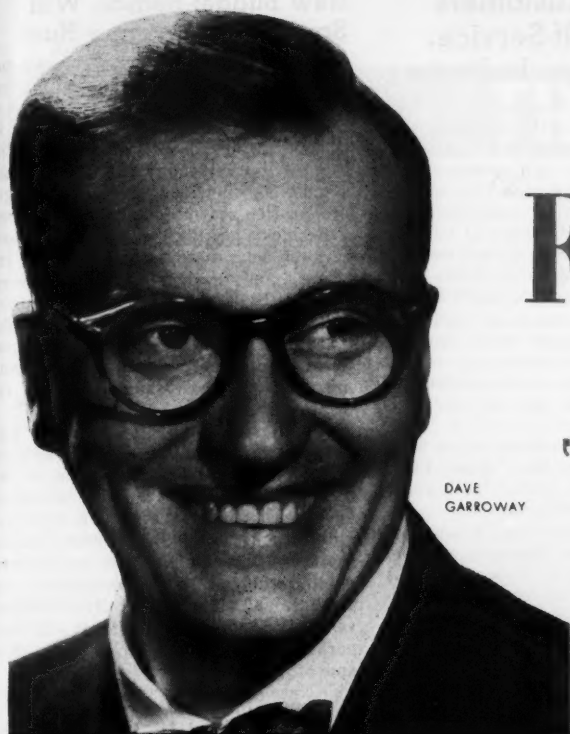


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2215 S. Michigan Ave.
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Retailers, Customers All Like Self-Service, Two Surveys Indicate

The growing preference of self-service meats isn't all on the consumer side.

Two recent surveys of a number of retail stores with self-service found that the retailers prefer this method of selling, too, having experienced increases both in total volume of business and net profit as well as decreases in spoilage and customer complaints after the switch from salesman-service.

The retailers pointed out, however, that they'll be happier when someone else does the pre-packaging—meat packers or perhaps some centralized pre-packaging firm set up for this function.

Stores surveyed included super markets located along the "Main Line" section of suburban Philadelphia and a number of Iowa retail stores.

Findings in the suburban Philadelphia survey, made by the Research and Development Division of Villanova (Pa.) College, were reported recently in *Packages & People*, published by the Film Department, E. I. Du Pont de Nemours & Co., Inc., Wilmington, Del. The Iowa survey, reported in *Iowa Farm Science*, was conducted by G. S. Shepherd, professor of agricultural economics, and E. S. Clifton, assistant professor of agricultural economics, Iowa State College, and Fred H. Wiegmann, formerly an associate in the same department and now with Louisiana State University.

The Villanova College survey, though limited to eight shopping centers in four suburban townships, was significant because the buying power per family of the customers in the area averaged an estimated \$7,944, well above the national average.

The possibility that retail stores would prefer the salesman-service system of distribution in high income areas had been suggested, but findings proved the contrary. Store managers as a group felt that the new generation of shoppers, coupled with the increasing number of stores offering pre-packaged meats, will all but eliminate the service system.

The Iowa State College economists started out with the premise that today's shoppers prefer the new method, attested by the fact that in 1948 fewer than 180 stores in the entire nation had self-service meat departments while there were well over 5,300 by the end of 1952.

But, they wanted to know, which is the most efficient? After studying the operations of 26 salesman-service meat departments and 23 self-service departments, they concluded that both cost about the same to operate at any given volume of sales. However, most stores that switched to self-service saw their volume of sales go up and effected savings per pound because of this.

Self-service generally, they found, also has helped to move the cheaper cuts, often at higher prices.

New Budget Season Will Spur Local Revenue Hunt

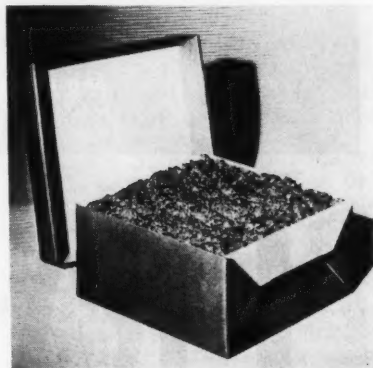
A search for new non property tax revenues to keep the burden of increased spending plans off the backs of real estate taxpayers is under way in a number of cities throughout the country in a trend which will spread rapidly as the 1954 municipal budget preparation season gets into full bloom.

Besides looking around for new revenue sources to tap under their existing non property taxing powers, municipalities will intensify their pressuring of future regular and special state legislative sessions for broadened taxing and borrowing authority and new and increased sharing in the receipts of state-collected levies.

Already figuring in current and prospective developments are proposals or action toward new, increased or extended local levies against alcoholic beverages, amusement admissions, hotel room rentals, cigarettes, manufacturers' inventories and equipment, public utility services, mercantile and professional business, soft drinks, motor vehicles, motor fuel, individual and corporate income, bank checking accounts and other sources.

Care of Meat in the Home

Fresh meat should be unwrapped as soon as it comes from the market. It should be stored uncovered or covered loosely in the coldest part of the refrigerator. Cooked meat should be stored closely covered in the coldest part of the refrigerator. Cured meat and canned hams should be stored in a refrigerator. Frozen meat should be stored at a temperature of 0° F. or lower. It may be placed in storage under ordinary refrigeration if it is to be used immediately after defrosting.



EFFECTIVE RESISTANCE to both grease and moisture are afforded by new, strong "Never Leak" box developed by Hinde & Dauch, Sandusky, Ohio. Patented container, shown fully packed with hamburger, is of one-piece, die-cut corrugated construction. It can be supplied with the inside glassine-laminated, covered with a special coating, or a combination of both.

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UP & DOWN THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

►A. R. McGregor has been appointed Swift & Company district manager with headquarters in Fort Worth, Tex. He will supervise branch houses in Texas and Oklahoma. McGregor began his career with Swift in 1930 in Nashville, Tenn., and most recently served in Chicago. He succeeds J. B. Miller, who is being transferred to the company's branch house sales department in Chicago.

►Arthur U. O'Hearn has retired from the Sugardale Provision Co., Canton, Ohio, after serving as a salesman for 26 years. He was a salesman for the Kearns Packing Co. of Mansfield, Ohio, for three years before joining Sugardale.

►Frederick M. Tobin, president of the Tobin Packing Co., Inc., Rochester, N. Y., has been elected to the board of directors of the Genesee Valley Trust Co., Rochester.

►Armour and Company is preparing to do an even bigger job of selling in Indiana since the disposal of its Ray st., plant in Indianapolis, according to Harry Maxeiner, sales manager there. He said that a much wider selection of Armour products is being offered now that the state is supplied from bulk break points of the East St. Louis plant.

►W. W. Bailey, general superintendent, and H. W. Twedell, vice president, of the Houston Packing Co., Houston, Tex., were among the speakers at the Sixth Annual Livestock Marketing School sponsored by the Houston Chamber of Commerce. Bailey told about the low-profit margin of packers while Twedell discussed the meat-type hog, pointing out that packers want hogs weighing from 200 to 250 lbs.

►New president of the New York Metropolitan Advertising Men is Robert M. Harris, advertising manager of Stahl-Meyer, Inc.

►Charles C. Fuller of Melrose Park, Pa., has formed Fuller's Wholesale Meats at 2137-39 Ridge ave., Philadelphia. He is sole owner of the business.

►Known as Wichita's "Old Hickory," John M. Cleary, 79, recently celebrated his 46th year with the Healy Commission Co. at the Wichita Live-

stock Exchange. He started his business life in Nashville with the late Jack Cudahy as treasurer of Cudahy's packing business and was transferred to Wichita when Cudahy opened a packing plant there. Cleary joined Healy shortly before the Jack Cudahy Co. sold out to the Cudahy Packing Co., a different group and organization.

►Thomas E. Wilson, retired Wilson & Co. board chairman, has done more for the Shorthorn breed in the United States than any other individual, R. Douglas Stuart, new American ambassador to Canada said recently in his maiden ambassadorial speech at the central Canada exhibition in Ottawa. Wilson was born in Canada. Stuart is former president of the Quaker Oats Co.

►A. H. Levitan, president of A. H. Levitan & Co., San Francisco, has been chosen as the key speaker of the National Hide Association for its annual meeting October 21 at the Edgewater Beach Hotel, Chicago.

►Armour and Company has announced the appointment of L. H. Hall as plant superintendent at East St. Louis, Ill., succeeding J. R. Kissner, who has taken a leave of absence because of ill health. Hall had been plant superintendent in Indianapolis since 1951.

►Close working between industry and the Armed Forces was demonstrated recently when Kingan & Co., Indianapolis, opened its doors wide to more than 100 reserve medical offi-

cers and enlisted personnel taking two weeks' training at Camp Atterbury. The military group obtained needed background knowledge of food handling from T. R. L. Sinclair, executive vice president; T. T. Sinclair, vice president and Indianapolis plant manager; J. W. Coffman, vice president for plant operations; N. Bruce Ashby, vice president for marketing, and Dr. M. G. Brockmann, director of research. Federal meat inspection also was explained by Dr. G. W. Winkler, inspector in charge of the Indianapolis station.

►A two-story building at 208 South Oxford St., Brooklyn, N. Y., has been purchased by Martin Green, who plans to equip it with two smoke houses, pickling vats and refrigeration units for the preparation of meat products.

►John Lott, a salesman for Canada Packers Ltd., for 37 years, died recently in Toronto. He retired five years ago.

►On and after October 1, Morris Fruchtbach, packinghouse engineer and consultant, will be located at 1512 Walnut st., Philadelphia 2, Pa.

►Thomas H. Stokes, a salesman for Armour and Company, Chicago, is serving as foreman of the September federal grand jury.

►Swift & Company's Scottsbluff (Neb.) plant celebrated its fifth anniversary recently with an all-day outing for employees and their families. I. E. Ericson, plant manager, said the cattle killing capacity of the



"WE WANT STABILIZED ANIMAL FATS IN OUR FOOD" is the cry of these cocker spaniel pups, which were used in nutritional experiments at the laboratory of the American Meat Institute Foundation in Chicago. In the research project, which was carried on by the AMIF under a contract with the U. S. Department of Agriculture, the puppies were fed rations to which various amounts of stabilized animal fats were added. The basic ration contained 4 per cent fat; the dogs in the picture received rations to which an additional 4 per cent of fat had been added.



NEED SOME ANSWERS?

or just want to visit?

Whichever the case may be, Custom's

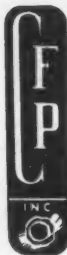
Palmer House suite is all yours. Just walk in and make yourself at home.

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October 2-6



Custom FOOD PRODUCTS, INC.

Manufacturers of Quality Foods and Food Ingredients

701-709 N. WESTERN AVENUE CHICAGO 12, ILLINOIS

plant is being increased 30 per cent by a rearrangement of the killing floor plan.

►L. E. Todd, 52, manager for the last 12 years of the merchandising department of Stark, Wetzel & Co., Inc., Indianapolis, died recently of a heart attack while watching a baseball game.

►Brooklyn police and prosecuting authorities are investigating the murder of Israel Present, 49, president of the Brooklyn Kosher Butchers Association for the last 16 years. He was slain outside his summer home in Monticello, N. Y. During World War II, the association gave Present a large sum for use in combating black market operations in meat.

►Fire recently swept through the auction yard of the Milam Livestock Commission Co., Cameron, Tex., causing damage estimated at \$50,000 to \$60,000 by Owners Claude and Finley Blackwell, brothers.

►Derby Foods, Inc., Chicago, is sponsoring the "Sky King" program for the fourth successive year on the Mutual network to advertise its Derby line of canned meats and Peter Pan peanut products.

►Sally Rand, who was born in Hickory County, Mo., has ordered 325 hickory-smoked hams from the Yontz Packing Co., Tipton, Mo., for delivery in early December. A. C. Yontz presented a side of bacon to the entertainer during the Missouri State Fair. Miss Rand will send the hams all over the world as Christmas presents.

►N. J. Frank has bought the Nanta packing plant north of Fort Collins, Colo., and, with his son, Jerry, will operate it under the name of the Frank Meat Co. They will do custom slaughtering, processing for freezers, curing and smoking.

►William Atkinson, 40-year employee of the Zweigart Packing Corp., Pocatello, Ida., died recently after a brief illness.

►"The Value of a Customer" was the topic of Walter S. Shafer, vice president of Armour & Company, in a recent talk before the Houston Sales Executive Club. Shafer was stopping in Houston while on a tour of Armour branches throughout Texas.

►A. C. Lawrence Leather Co., a division of Swift & Company, has acquired the property of the Milo Tanning Co., South Paris, Me., which has been shut down for the past year. The old tannery will be razed and a new \$500,000 plant erected, with production of cowhide upper leathers for the shoe industry to begin late this year.

►Dr. George C. Newberg, 68, a USDA meat inspector for 30 years, died recently in Kansas City, Mo.

►Only retail business in Cincinnati where humans take a back seat to farm animals is the R. L. Hawkins Co. drugstore in the Livestock Ex-

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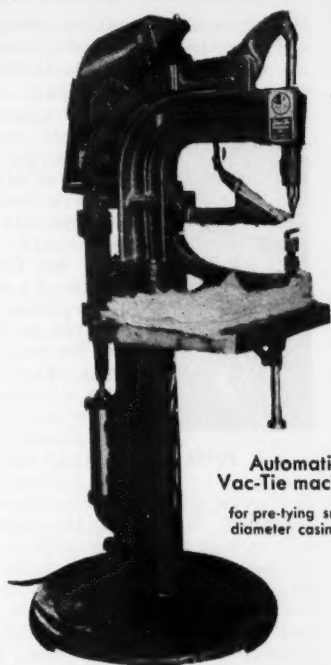
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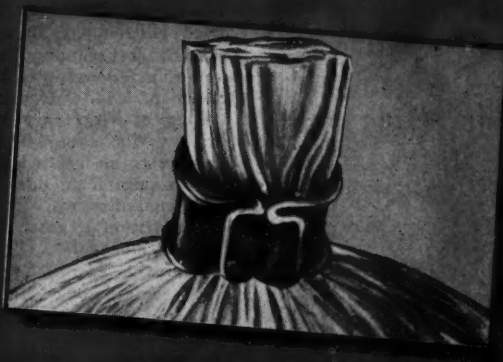
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Automatic
Vac-Tie machine
for pre-tying small
diameter casings

FASTEST PRE-TYING MACHINE in meat packing industry

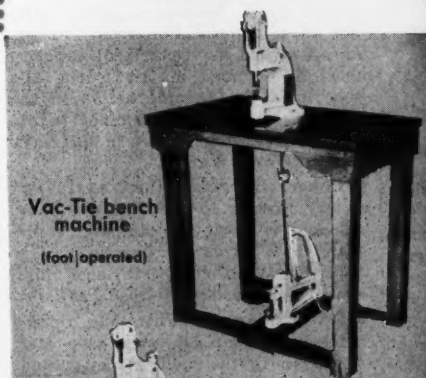


AUTOMATIC UNIT *FIRST* IN SERIES OF 5 MONEY SAVING APPLICATORS

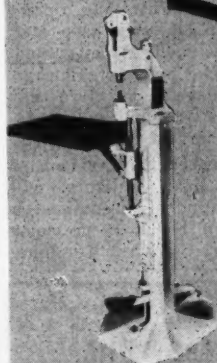
Small diameter sausage casings can now be pre-tied at the amazing rate of 2,000 per hour with the revolutionary unit illustrated above, left.

Vac-Ties are the strong, lightweight metal fasteners which have won wide acceptance throughout the meat packing and packaging fields for speeding production and introducing drastic savings. Vac-Tie fasteners, while adding eye-appeal and increasing sales volume, are the most advanced method for pre-tying, for obtaining a positive hermetic seal for polyethylene and saran bags; as a stockinette pre-tie, (replaces sewing of one end to reduce costs).

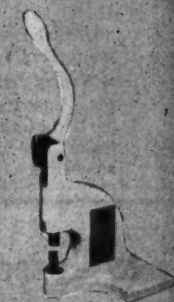
Vac-Tie fasteners may be applied with any of the machines shown at the left, depending upon requirements. If you have not yet found out how Vac-Tie can be used to cut your costs, write today for full information about this remarkable sealing device.



Vac-Tie bench
machine
(foot operated)



Vac-Tie floor
model
(foot operated)



Vac-Tie bench
machine
(hand operated)



Hand tool
most economical unit

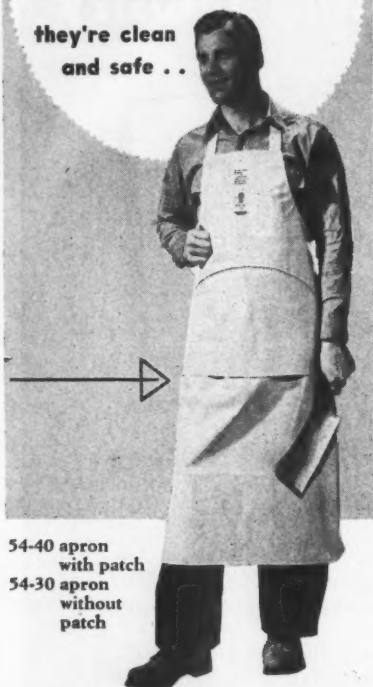
Vac-Tie FASTENERS INC.

1140-1146 EAST JERSEY STREET-ELIZABETH 4, N. J.

SEE VAC-TIE AT THE ANN SHOW AT THE PALMER HOUSE—BOOTHS 96 AND 97.

From SLAUGHTERING FLOOR to SAUSAGE ROOM

they're clean
and safe . .



54-40 apron
with patch
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without
patch

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Sawyer APRONS

Neoprene Latex work aprons by Sawyer are easy to clean, and clean thoroughly because their seams are blocked . . . have no cracks or crevices to catch dirt and greasy residue. At clean-up time, Sawyer aprons can be scrubbed with stiff brushes, hot water, even caustic solutions without any harm to the apron because . . .

. . . Sawyer uses only 100% DuPont Neoprene Latex* and top quality base fabrics, coated both sides by Sawyer's exclusive saturation-coating process which bonds the coating all the way through the base fabric. Result: Long-wearing quality and toughness such as you've never known. Write now for full details and prices.

*Sawyer fabrics are coated by The Brunson Company, a division of

THE H.M. SAWYER & SON CO.

FROG BRAND

CAMBRIDGE
MASSACHUSETTS

change Building at the Cincinnati Stockyards. Mrs. Dan L. Hawkins, who opened the store three years ago, stocks thousands of items such as pharmaceuticals, antibiotics, grooming brushes and horn trimmers for animals. Only a half dozen items such as cough drops and aspirin are kept around in case they're needed for human use.

►Geo. A. Hormel & Co. is building a hog buying station and concentration yards at Wausa, Neb. Bob McLeod will manage the station.

►Swift & Company has awarded a nutrition fellowship to Dr. Elwood F. Reber of the University of Illinois College of Veterinary Medicine. The grant is for a study of the role of antibiotics as related to vitamin E and vitamin K in non-infectious and functional diseases. Swift has made 195 nutrition grants in a program in effect since 1941.

►George A. Dixon, 79, a retired livestock commissioner, died recently in Kansas City, Mo., following a long illness. At the time of his retirement two years ago, he was president of the Charles Dixon Commission Co. with which he had been associated for more than 50 years.

►The two young sons of Clyde Ebbs, mechanic at the Denver plant of Armour and Company, are back in the sheep business again, thanks to T. J. Tynan, general manager, and Pat Parle, head sheep buyer. Learning that a thief had walked off with a prize Southdown ewe and two valuable twin lambs owned by Clyde, Jr., 13, and Jerry, 9, a polio patient, Tynan instructed Parle to pick out another ewe and her twin lambs for the boys. They plan to enter the lambs in this winter's Western Stock Show.

►Packers Meat Co., Inc., Yonkers, N. Y., has filed articles with the New York secretary of state changing its name to Janness Products, Inc.

►Sterling Jennings, 65, for 14 years president of the Bourbon Livestock Commission Co., Evansville, Ind., died recently following a three-year illness. A native of Henderson, Ky., Jennings and Ollie Keach, who succeeded him as president, started the

Henderson Stockyards 40 years ago and were the original stockholders of the Evansville Union Stockyards.

►Busse Brokerage, Chicago, only meat brokerage firm that specializes



I. A. BUSSE

100 per cent in the buying and selling of dressed hogs, is celebrating its 25th anniversary. The firm was formed as the Packers Commission Co. in 1928 by Irvin A. Busse, who originated the idea of shipping denominator dressed hogs instead of live hogs from the

Middlewest producing section to other consuming sections of the country, with savings to both slaughterer and processor. In 1947 the firm name was changed to Busse Brokerage. Busse received his early training in the meat industry in the provision department of Morris & Co. When Morris was merged with Armour and Company, he became a junior partner in a general line meat brokerage firm and served in that capacity until he founded his own firm. His son, Irvin, Jr., became active in the company in 1940 and rejoined it late in 1945 following service in the Navy during World War II.

►Elmer E. Schmidtke, assistant safety director for Swift & Company, Chicago, is serving as campaign chairman in a drive to finance a new \$750,000 Walther Lutheran high school in suburban Melrose Park.

►Dr. William E. Putz has retired after more than 30 years as a staff physician in the medical department of Armour and Company, Chicago. He is said to have made more than 200,000 physical examinations of Armour employees in that time.

►Wesley Hardenbergh, president of the American Meat Institute, will participate in a panel discussion on trade association technical problems November 17 in Chicago. The one-

Gregory V. Rose & Associates, Inc.

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day Trade Association Technical Conference is being sponsored by the Armour Research Foundation of the Illinois Institute of Technology and the Trade Association Executives Forum of Chicago to show how any association can play a vital technical role for its members in research and other services.

►The Packing House By-Products Co., Chicago brokerage firm, has moved into new quarters at 100 North LaSalle st., 25th floor. Nick Beucher, jr., president, said the move was necessary because of a recent expansion in the hide, tallow and meat departments.

►Paul Grettler and Gilbert Case, owners of the C & G Market in Girard, Pa., have built a new slaughterhouse west of town.

►Among leading Chicago businessmen who were week-end visitors at the annual encampment of Chicago national guardsmen at Camp Ripley, Minn., was Porter M. Jarvis, executive vice president of Swift & Company.

►Abner J. Morris, manager of the Philadelphia branch house of Swift & Company, has completed his 34th year with the firm. He started as a clerk in Mahoney City, Pa., in 1919.

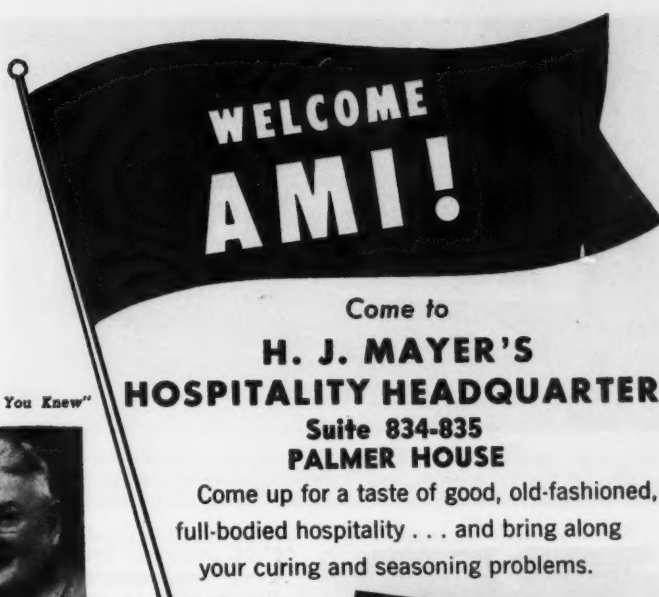
►An Iowa sugar-cured, hickory smoked ham from the Franzenburg Wolf Creek Smokehouse at Conrad has been sent to Holland by Iowa's Governor Beardsley in a gesture of international friendship.

►Thomas T. Sinclair, vice president of Kingan & Co. and manager of its Indianapolis plant, has been named chairman of the executive committee for the Hoosier Spring Barrow Show. The show, scheduled for early March, is sponsored by Purdue University, the Indiana Swine Breeders Association and Kingan & Co. to focus attention on the meat type hog.

►Several meat packing and processing firms are newly-incorporated in the state of New York. They include: Darmon Meats, Inc., Corfu, Genesee County. Arthur A. Lorenzo and John F. Gunderman, jr., Buffalo, and Vincent T. Barone of Lancaster, directors; Margo Provisions, Inc., Bronx. Solomon Weiss, Bernard Budnick and Arthur Smilowitz, all of 11 West 42nd st., New York City, directors, and F. & N. Meat Packers, Inc., Malverne, Nassau County. Celeste, George J. and Joseph G. DeVito, 1713 Suydam st., Brooklyn, directors.

►An Indian float sponsored by the Rath Packing Co., Waterloo, Iowa, and advertising the firm's Black Hawk meats, won the \$25 first prize in the Iowa Amvet parade in Mason City. The float took similar honors at the national Jaycee convention.

►Matthew Benson, 88, and his wife, 85, celebrated their 67th wedding anniversary recently in Chicago. Benson retired 20 years ago after 37 years as steamfitter with Swift & Co.



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AMI!**

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**H. J. MAYER'S
HOSPITALITY HEADQUARTERS**
Suite 834-835
PALMER HOUSE

Come up for a taste of good, old-fashioned, full-bodied hospitality . . . and bring along your curing and seasoning problems.

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

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BOOTH
No. 33**

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVE., CHICAGO 36, ILL.

Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



LOOKING FORWARD
to meeting and greeting
our friends at our

**HOSPITALITY
HEADQUARTERS**

**SUITE 821-822
PALMER HOUSE**

Come in and enjoy yourself
during the AMI convention!

**J. S. HOFFMAN
COMPANY**

**Cheese - Sausage - Canned Meat
CHICAGO — NEW YORK**



Trucks roll at night to insure fast delivery to distant customers. Stainless steel van, with its brightly painted sides, is constant advertisement for Sugardale.

Sugardale Expands on Two Fronts



Floyd Rohrer, Ben Lavin and Lester Lenmon are shown in plant's new beef cooler. Cooler features wide customer aisles and unique lighting which angles light directly at carcasses, showing meat to best advantage.

THE Sugardale Provision Co., Canton, Ohio, recently passed another milestone in its expansion program. At its Harmont ave. plant the firm added new facilities for the processing of smoked meats and increased its various cooler and freezer capacities.

At its original McKinley ave. plant, additional smokehouse facilities were added. The original plant will devote most of its space to production of Sugardale's vacuum-sealed luncheon meats and Fresh-Pak tender coneys.

The expansion at Harmont ave., which plant originally was constructed as a slaughter division, to include smoked meats operations, was dictated by expanding volume.

The business was founded by Harry Lavin shortly after World War I. He served customers in Stark County by means of one truck. The firm has prospered under the founder's sons, Leo B., president; William, vice president and Arthur, secretary-treasurer, until today it boasts a fleet of 51 refrigerated trucks making regular runs to such

points as Martins Ferry, Crestline, Ashtabula and Norwalk. The company's 57 sales representatives call on over more than 5,500 customers.

At Harmont ave., the plant slaughters approximately 1,500 hogs and 900 head of cattle per week. Pork enters the chill room where it is held for 18 hours at 34° F. and then moved to the pork cut. Fresh meats used for orders are transferred to the pork chill room and held at 36° F. prior to assembly and shipment.

Meats to be processed in the plant move to the curing cellar. Bellies are cured in a technique developed by the founder based on the use of special salt.

Meats move from the curing section to the smokehouses via overhead conveyors. The plant has installed three smokehouses for the processing of bacon and bellies. These are instrumented to control the density of smoke, temperature and the humidity of the house. They are also equipped to give internal temperature readings on prod-



At left is view of bacon prepackaging section. Conveyor carries shingled product from check scalers onto automatic wrapping machine. Below, Alfred Levin inspects bacon slabs in smoked meats cooler.



Meeting the demands
of today...
and the needs
of tomorrow...
and improving products
for Packers
everywhere!



Interior View Stainless Steel Cabinet Smokehouse

ATMOS SYSTEM

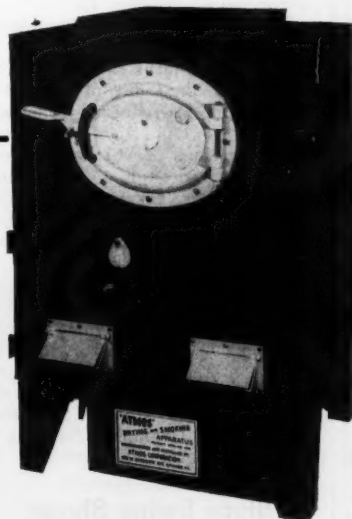
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uct undergoing smoke through selective instrumentation.

After smoking, hams move to the smoked meats holding room while the bellies move to the freezer where they are held for 24 hours at 28° F. prior to slicing.

In the bacon slicing and packaging room the formed slabs are sliced at the rate of 1,000 slices per minute and conveyed to the check weight stations. A high degree of dexterity is achieved by the operators in judging the amount of shingled bacon needed for a pound or half-pound package. The checked portions of shingled sliced bacon roll along a conveyor and are fed into an automatic wrapping machine.

An indication of the speed of this operation is the fact that between the

time a side of bacon enters the slicing machine and the time a pound of bacon is wrapped ready for delivery, a total of only 20 seconds has elapsed.

A large beef sales cooler has been added to the plant with a capacity of 175,000 lbs. Lighting in the beef cooler is of the spotlight variety and the light beams are aligned in a back to back arrangement with a large buyer selection aisle running between the two rails. The arrangement provides maximum light for each side.

Across the hall from the beef sales cooler is the coldest room in the plant, the freezer in which the Birds Eye frozen food line, for which the firm is distributor in north-eastern Ohio, is held at a constant temperature of 0° F.

Behind double sets of heavy cold

storage doors is the shipping assembly room, where orders are prepared for shipment to dealers served by Sugardale within a radius of 120 miles. This room is kept at 36° F. and orders are transferred quickly to trucks, which are equipped with special Thermo-King units which can, if the need should arise, pull truck temperature down to 0° F.

The truck units carry the firm's advertising message in large painted product displays on the sides of the truck body. Management believes its own trucks are effective media for advertising and consequently, maintains the product picture in perfect condition.

According to Sugardale officials, \$691,000 was spent for the erection of the new addition and modernization of both the McKinley and Harmont ave. plants. The Harmont plant was constructed in accordance with BAI specifications.

Assisting in the management of the prospering packinghouse business are the sons of the three brothers,—Alfred, Ben, Carl and David. The presence of an active and interested third generation speaks well for the future of the company.

Eisenhower to Attend American Royal Show

Setting the stage for the 55th annual American Royal Live Stock and Horse Show in Kansas City will be the appearance of President Dwight D. Eisenhower and several members of his Cabinet at the opening horse show performance, October 16.

Just prior to this the President and Cabinet members will address some 10,000 farm youths in Kansas City on October 15, final day of the 25th annual Future Farmers of America convention.

Registrations for the convention, October 12 through 15, are expected to list young farmers from the 48 states, Puerto Rico and Hawaii. Official dates for the American Royal are October 16 through 25.

A. M. (Andy) Patterson, livestock show manager, said entries will number about 3,700 in the various livestock divisions, including fat cattle, sheep, swine, mules, fat and feeder carlot, 4-H and F.F.A. A highlight of the live stock show will be the selection of the Grand Champion Steer on Monday, October 19.

VE Stops Swine Shows

Four large livestock shows in Texas have abandoned plans for swine competition this season because of the presence in the state of vesicular exanthema. Swine divisions have been suspended by the State Fair of Texas, Dallas; the Southwestern Exposition and Fat Stock Show in Fort Worth, the San Antonio Fat Stock Show and the Houston Fat Stock Show.



Patent Applied for

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Here is the new Winger Loaf Mold! The first to make sturdy bars at the ends, now Winger is first to improve this by machining! See for yourself how tightly the cover fits over the bar's smooth tapered edges. It's a positive fit—no chance for the cover to work loose, yet it is removed easily! Now available in 14, 16 and 18 gauge. Let us know your needs. We will be pleased to submit quotations.



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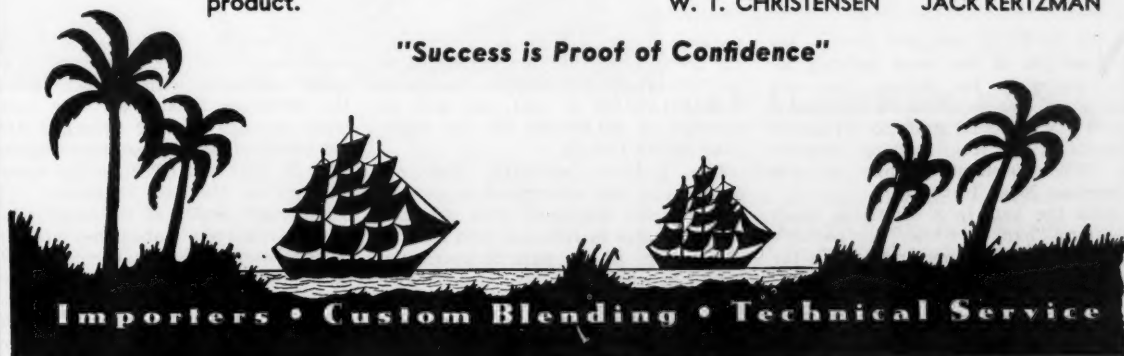
to ask us about our completely new process of manufacturing oils, resins, and blended soluble seasonings . . . this remarkable technique enables us to retain the full flavor value of the natural oils of spices in the finished product.

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Packers' Earnings

Too Thin for Health and Growth

Study of 1952 industry financial results by AMI department of marketing shows many firms did a big job for a slight return—Packers are paying out more dollars for labor, supplies and transportation—Smaller packers and non-slaughtering processors had better profits than larger companies

NO MATTER how you slice it, the margin of the meat packing industry is too darned thin—and that's not boloney, but a conclusion backed by a factual study of "Financial Results of the Meat Packing Industry in 1952," released recently by the American Meat Institute.

Like the ham in a drugstore lunch counter's "ham on white," the packer's sliver of meat—his net profit—calls for micrometer measurement in comparison with his huge tonnage and dollar sales volume, his investment in plant, facilities and raw material and his expenditures for livestock, labor and other items.

The total net earnings of the meat

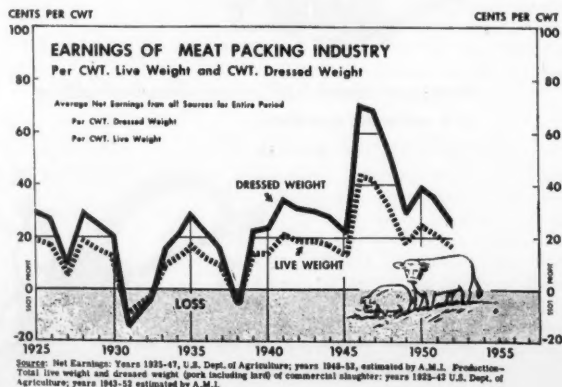
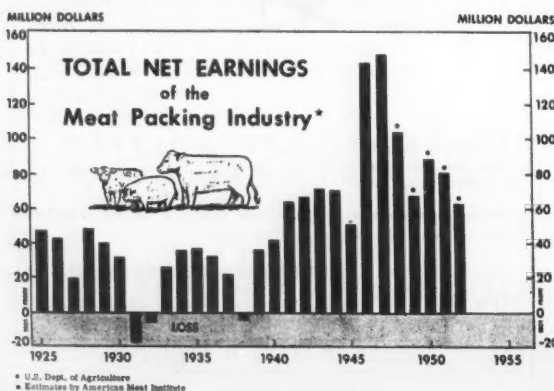
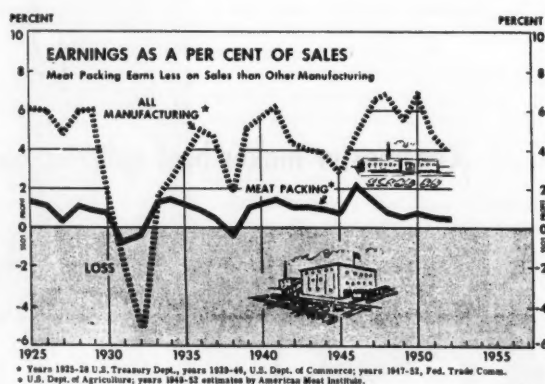
packing industry from all sources in the fiscal year 1952 are estimated at approximately \$63,000,000 compared with \$81,000,000 in 1951, and with an average of \$93,000,000 for the eight-year period 1945-52.

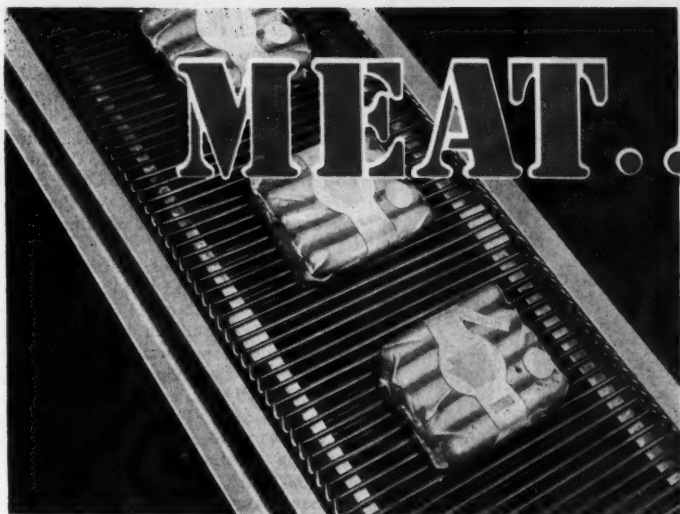
The Institute estimates that net earnings in 1952 averaged 0.6c per dollar of sales compared with 0.7c per dollar of sales in 1951 and with 1.0c for the average of the past 28 years, the period in which data on the industry's earnings have been collected. The 1952 ratio was the lowest rate of earnings to sales since 1938, and the second lowest in the past 20 years.

Net earnings in 1952 were 3.4 per cent of total assets as compared with

4.3 per cent in 1951. Net profit in 1952 amounted to 5.7 per cent of total net worth compared with 7.4 per cent in the preceding fiscal year. The industry's earnings in 1952 averaged 0.27c per pound of product processed against 0.36c in 1951 and 0.28c for the annual average for the past 28 years.

Although profits of the meat industry are relatively stable, they are very meager compared with those made by most other major American industries. As a percentage of sales, U. S. manufacturing companies earned 4.3 in 1952 against the meat industry's 0.6 per cent. As a percentage of net worth, leading manufacturing companies earned 12.3 in 1952 while packers were able





MEAT

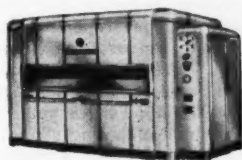
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to earn only 5.7. Over the 28-year period, 1925-52, the meat industry earned 6.2 per cent on net worth compared with 9.9 per cent for leading manufacturing companies. In 1952, as in previous years, a number of American corporations (including General Motors, Standard Oil of New Jersey, California and Indiana, DuPont and U. S. Steel) earned from seven to two times as much as the whole meat packing industry.

Total dollar sales of the meat industry in 1952 amounted to \$11,250,000,000 against an estimated \$11,550,000,000 in 1951 (dollar volume in 1951 set a record). Total dressed weight of livestock processed by the industry in 1952 was 23,000,000,000 lbs. against 22,570,000,000 lbs. in 1951. The 1952 supply was the largest processed by the industry since the all-time record high of 24,500,000,000 lbs. set in 1944.

Gross margin of the industry (sales minus livestock costs) was 22.4 per cent in 1952 against 20.5 in 1951, 20.8 in 1949 and 27.7 per cent in 1939. The Institute says that in recent years gross margin expressed as per cent of sales dollar has been made up as follows:

	1952	1951	1950	1949	1939
Payrolls	10.9	9.9	10.2	10.1	14.1
Supplies and containers	3.9	3.5	3.4	3.3	3.3
Transportation ...	2.4	2.1	2.4	2.5	3.8
Taxes	1.1	1.1	1.1	1.0	1.1
Depreciation, sales, expense and other charges ..	3.5	3.2	3.5	3.2	4.2
Net earnings6	.7	.9	.7	1.2
Gross Margin ..	22.4	20.5	21.5	20.8	27.7

Distribution of actual dollar gross margins for 50 meat packing companies over a six-year period was:

Item	1952	1951	1950	1949	1948	1947
Mil. Dollars						
Payrolls	\$916.1	\$846.8	\$751.4	\$729.6	\$688.6	\$604.0
Supplies & containers 340.3	312.0	267.9	280.1	245.1	225.6	
Transportation ...	218.9	190.0	103.6	100.9	104.5	141.0
All taxes	82.5	94.4	74.7	65.0	74.5	102.5
Depreciation ...	42.1	30.7	36.8	33.6	29.1	25.3
Int. paid	19.0	15.8	12.4	13.3	10.7	7.4
Selling, adm. & other ...	247.3	229.9	200.0	188.4	168.3	174.8
Net earnings ..	34.0	48.6	56.4	37.9	55.3	107.0
Total ...	1900.2	1777.2	1593.2	1515.8	1436.1	1447.6

The Institute's financial survey of the meat packing industry for the 1952 fiscal year includes reports from 84 companies that conduct slaughtering operations, and from 18 non-slaughtering processors and sausage manufacturers. The 1952 sales volume of the 84 companies conducting slaughtering operations represented a major segment of the wholesale meat packing industry.

Interesting variations were found in the rate of earnings of the slaughtering companies reporting to the Institute. For example, when earnings were expressed as a percentage of sales, 13 of the 84 companies earned 2 per cent or over and the same number earned 0 per cent or less. On an earnings to net worth basis, nine of the 84 companies earned over 15 per cent; 41 earned from 5 to 15 per cent,

and 34 ranged from plus 5 to minus 5 per cent or less.

The following table shows a grouping of meat packing companies on the basis of dollar sales volume for 1952 and for 1951, as a percentage of net earnings to sales, to total assets, and to net worth. It will be noted that the smaller-sized meat packing companies, and also the non-slaughtering companies, including some sausage manufacturers, showed a higher rate of return than the larger-sized companies.

TABLE 3

1952 Sales Volume	Net Earnings as Per Cent of					
	Sales	Total Assets	Net Worth	1952	1951	1951
Slaughtering Companies						
15 mil. dollars & over						
30 companies reporting						
ing	.4	.6	2.2	3.1	3.9	5.5
3 to 15 mil. dollars						
25 companies reporting	.7	.9	4.8	6.0	6.6	8.5
1 1/2 to 3 mil. dollars						
18 companies reporting	.6	.5	3.8	3.4	5.2	4.6
Under 1 1/2 mil. dollars						
11 companies reporting	2.2	1.4	11.5	7.3	17.2	11.7
Total—84 Companies						
Reporting	.4	.6	2.3	3.2	4.0	5.6
Non-Slaughtering Companies						
18 Companies						
Reporting	1.4	1.2	8.6	7.1	12.4	10.6

There are wide variations in the rate of returns within each particular category or group of companies, but the information included in Table 4 below shows that sausage manufacturers, as a group, in 1952 averaged a higher rate of earnings to sales, to assets and to net worth, than the average rate of return for each of several other general groups, such as general packers, pork packers and beef packers.

TABLE 4

Type of Operation	Net Earnings as Per Cent of					
	Sales	Total Assets	Net Worth	1952	1951	1951
Slaughtering						
General Packers						
37 companies reporting	.43	.56	2.13	2.81	3.77	5.02
Pork Packers						
35 companies reporting	.45	.75	2.91	4.70	4.92	7.76
Beef Packers						
12 companies reporting	.53	.57	5.17	5.22	8.26	9.45
Total 84 slaughtering	.44	.60	2.28	3.16	4.00	5.54
Non-Slaughtering						
Sausage Mfrs.						
13 companies reporting	1.72	1.03	10.20	9.28	14.75	14.15
Other Non-Slaughtering						
5 companies reporting	.51	.41	5.33	2.58	7.47	3.69
Total 18 Non-Slaughtering	1.40	1.20	8.63	7.06	12.35	10.55

¹ Pork and beef packers classified on the basis of at least 66 per cent of total live weight reported in each class.

The average rate of turnover of assets of the reporting companies in 1952 was 5.20, as compared with 5.28 in 1951. The largest number of companies reported a turnover of from five to seven times in both 1952 and 1951. In both of the past two fiscal years there was a wide variation in the rapidity of turnover of assets among the companies participating in this survey—some as low as from two to four times, and some over ten times.

Various inventory pricing methods are used by companies in the meat packing industry. The most commonly used method is cost or market, whichever is lower (74 of a total of 102 companies used this method).

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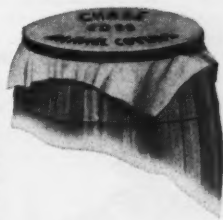
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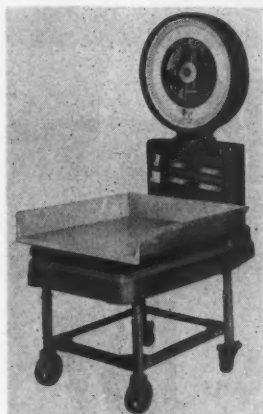
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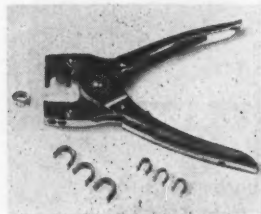
NEW SCALE LINE—A full range of models from bench scales to heavy duty motor truck units is included by Toledo Scale Co. in its new line. Indicating heads can be installed to face in one of eight different directions or a scale can be had with a head to swivel 360 degs. Bench scale models platforms are 31 per cent larger



but the overall widths and depths of the scales have been reduced. Heavy capacity models now have up to nine unit weights available in standard combinations compared to four in the previous line. This makes it possible to use a single scale for a wider range of loads while maintaining a uniform percentage of accuracy.

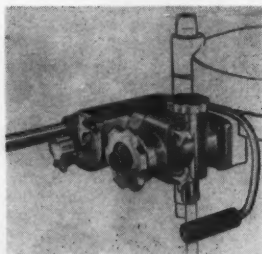
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HAND CLOSURE TOOL—Vac-Tie Fasteners, Inc., Elizabeth, N. J., now offer a hand tool for applying light-



weight metal fasteners to sausage casings and plastic bags. The tool can be used by packers with small operations or when packages are too large or heavy to be moved for sealing to the automatic closure machines.

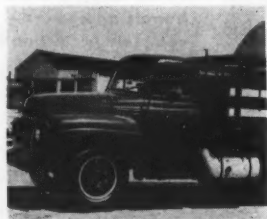
LINKING ATTACHMENT—C. E. Dippel & Co., New York City, has announced a hand operated weighing and linking at-



tachment for power stuffers. The device is said to produce sausage of equal weight in a range between $\frac{1}{2}$ to 6 oz. at a rate of 100 per minute. It handles natural or artificial casings and is said to work equally well with any kind of meat mixture. It can be quickly dismantled and cleaned.

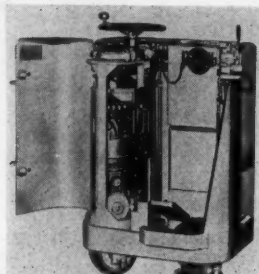
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TRUCKS BURN LIQUEFIED PETROLEUM—The Motor Truck division of International Harvester Co., has placed in production five medium-duty models in the R-160 series with liquefied petroleum gas fuel systems. The new units range in gross vehicle weight from 14,000 to 17,000 lbs.



and are powered by the 108-hp. Silver Diamond 240 engine. Compression ratio of 8.4 plus added horsepower and torque characteristics may be obtained in the SD-240 engine with the LPG fuel system through installation of 10,000-foot pistons. Liquefied petroleum gas is in abundant supply in some areas and is typically lower in cost than gasoline. Distribution facilities, sometimes a stumbling block to the wider use of LPG, are now rapidly expanding.

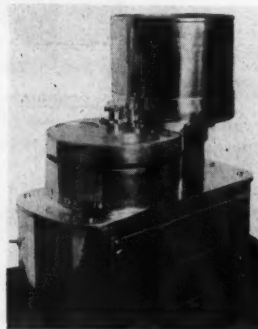
ELECTRIC TRUCK POWER UNIT—A new power unit that is readily accessible by hinged double doors is being furnished by the Raymond Corp., Greene, N. Y., on its entire electric truck line. All moving parts are housed in the one location. There is nothing to inspect or service under the unit except the wheels. A



new travel switch affords three separate speeds in both forward and reverse. As a safety feature, the operator is so situated that no part of his body extends beyond the confines of the machine. Strongly built, the truck has a $\frac{1}{4}$ in. plate steel dash panel and leg guard, $\frac{3}{16}$ in. plate steel doors and covers as well as $\frac{1}{2}$ in. plate steel bumper.

* * *

FOOD SHAPING MACHINE—This electrically-operated machine automatically forms hamburgers, chopped sirloin steaks, veal and lamb patties, meat balls, sausage cakes, etc.,



at rates up to 1,200 portions per hour. It regulates the weight of food portions up to 8 oz. with a simple turning knob. No extra mold plates are necessary when weight changes

are desired. Meat is gently wiped into molds by the machine and the food portions are said to come out quite fluffy with natural meat juices intact for cooking. Called Model D, the unit is made by the Automatic Food Shaping Co., Inc., New York City.

* * *

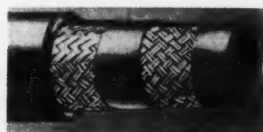
BRINE MACHINE—A brine machine that can turn out up to 800 gals. of saturated brine an hour and be piped throughout a plant at an operator's discretion is



being marketed by Morton Salt Co., Chicago. The device enables the user to employ high grade salt of over 99.9 per cent pure sodium chloride in brine form. It is possible with this unit to bring salt from transport to storage, to brine tank, to brine in one easy operation.

* * *

INDUSTRIAL HOSE—Hamilton Rubber Mfg. Co., Trenton, N. J., has added Vari-Purpose hose to its line of industrial rubber



products. The rubber hose is bonded to a specially compounded oil resistant tube and reinforced with braided rayon cord. It is said to withstand deteriorating action of oil, grease, gas, weak inorganic acids and alkalies and all paints except the lacquers. Sizes range from $\frac{1}{4}$ in. to $1\frac{1}{2}$ in. inside diameter and working pressures vary from 125 to 300 psi.

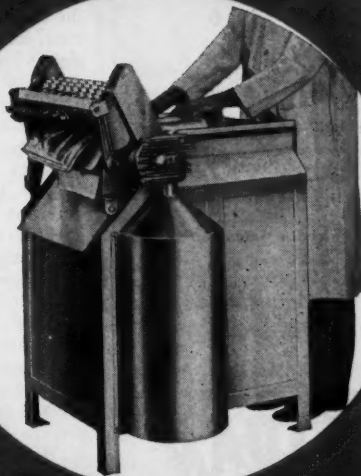
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Multiply that 23 cents by your weekly hog-kill, and you'll see how much this machine can earn for you each week — how quickly it will pay for itself.

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CHICAGO 8, ILLINOIS
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Expert to Explain Legal Aspects of Back Injuries

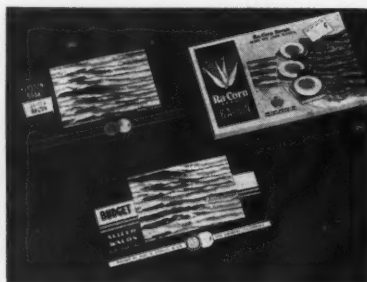
What are some of the compensation
laws in relation to industrial back in-
juries? What recent decisions have
been rendered by the courts in indus-
trial back injury claims? The an-
swers to these and other questions
dealing with indus-
trial back claims
will be provided
by J. A. Bloom-
quist at the meat
packers session of
the National Safe-
ty Congress to be
held in Chicago,
October 19 and 20.



J. BLOOMQUIST

Bloomquist is
well qualified to discuss the legal as-
pects of back injuries as he is the Mil-
waukee branch legal manager for Em-
ployers Mutual Liability Insurance Co.
of Wisconsin.

Participating with Dr. K. P. Kapov,
Armour and Company medical direc-
tor, in the panel on the industrial back,
Bloomquist will present factual mate-
rial of interest to management of any
sized meat plant with its average per-
centage of lifting operations. He will
describe the manner in which many
back injury claims can be reduced; the
selective techniques used in assigning
personnel to various jobs, and the
physical work capabilities form that
should be maintained on each individ-
ual. Drawing from his broad back-
ground in compensation work, he will
tell of recent laws and rulings on in-
dustrial back injury claims. Informa-
tion that the safety man or the first
aid man should obtain after an injury
will be detailed. Bloomquist also will
stress the importance of good house-
keeping in preventing industrial back
injuries. Questions from the floor will
be invited.



THE NEW "Bacon Saver" package of Ma-
rathon Corp., combines the advantages of
a transparent film window and high gloss wax
finish on the inside of the carton. Available
in three standard 1-lb. and three standard
1/2-lb. sizes, Bacon-Saver also features a block
construction permitting easy stacking in dis-
play cases and a newly-developed "arrow-
style" lock furnishing positive closure.

FLASHES ON SUPPLIERS

MILPRINT, INC.: William F. Boyer
has been named head of the Foil divi-
sion and Nathaniel S. Peters appointed
manager of the Soft Lines division, it
was announced by Bert Hefter, vice
president and general sales manager.
Before joining Milprint, Boyer was
national sales manager of foil for the
Kaiser Aluminum Co., and previously
was associated for 13 years with Reyn-
olds Metals. Peters had earlier experi-
ence as midwest sales manager of In-
ternational Latex Corp. and served as a
pilot in World War II. In another ap-
pointment, Alois A. Frymark was named
director of purchases, succeeding the
late Herman Hansen.

THE H. P. SMITH PAPER CO.: Jack
Pendexter has been elected a vice presi-
dent of this Chicago firm and will con-
tinue to serve as sales manager of the
Meat Packer division. Arthur E. Gerken
was named general sales manager and
Earl Townsend appointed assistant sales
manager of the Meat Packer division.

STANDARD-KNAPP, DIVISION
EMHART MFG. CO.: L. F. Shattuck
has been appointed general sales man-
ager of this Portland, Conn., firm, suc-
ceeding E. H. Schmitz, resigned.

SHARPLES CORPORATION: Ap-
pointment of Robert A. Armstrong as
Philadelphia district manager has been
announced by G. J. Keady, president.
He succeeds the late J. E. Paul.

HACKNEY BROS. BODY CO.: Rob-
ert H. (Bob) Hackney has joined the
sales staff of this Wilson, N. C., firm,
according to T. J. Hackney, president.
Since his discharge from the Navy in
May, Bob has been working in the re-
frigeration plant of the company. He
will be factory representative in parts
of North Carolina and Virginia and all
of South Carolina.

'Deceptive' Meat Labels Ruled Illegal in Kansas

The Food and Drug division of the
Kansas State Board of Health Topeka,
has ruled it is illegal to use "decep-
tive" inserts in prepackaged meats.

Evan Wright, director, said the ille-
gal inserts have been printed in the
"semblance and shape of the meat
products upon which they are used but
depict a product of greater appeal
than that covered by the insert." This
constitutes misbranding under the Kan-
sas food, drug and cosmetic act, he
said. Most common use of the labels
was reported to be on lunch meats.

Grease for Greece

Greece has received authorization to
spend \$125,000 for tallow and greases
in new purchase approvals announced
by the Foreign Operations Administra-
tion. The agency also said \$56,000 has
been authorized, covering ocean trans-
portation for commodities shipped un-
der the East Germany food relief pro-
gram.

MID Directory Changes

The following MID directory changes were announced recently by the Bureau of Animal Industry, USDA:

Meat Inspection Granted: Nevada Meat Packing Co., 1285 E. 9th st., Mail, P.O. Box 339, Reno, Nev.; Morton Packing Co., Crozet, Cal.; Shawnee Warehouse & Cold Storage, Inc., 421 N. Oklahoma st., mail, P.O. Box 1037, Shawnee, Okla.; King Meat Packing Co., Inc., 3349 E. Packers ave., Los Angeles 58, Calif.; Becwar Packing Co., North 601 Freya st., Spokane, Wash.; St. Croix Sugar Cane Industries, Estate St. Johns, Christiansted; mail, Frederiksted, St. Croix, Virgin Islands; Randy's Steaks, Centerville rd., mail, P.O. Box 11, Manassas, Va.

Meat Inspection Withdrawn: Sunflower Meat Packing Co., Inc., Third and Choctaw sts., Leavenworth, Kans.; Ottman & Co., Inc., 2-8 Ninth ave., New York 14, N. Y.; Stearns-Meserve, Inc., Washington st., mail, P.O. Box 214, Auburn, Me.

Change in Name of Official Establishment: Bon Ton Saratoga Chip Distributors, rear of 1229 D st., SE., Washington 3, D. C., instead of The Brewer-Snyder Distributing Co.; Mrs. Erzak's Frozen Foods, Inc., 507 Calhoun st., Trenton 10, N. J., instead of D. M. Bodine & Sons; Buitoni Foods Corp., Huyler st., South Hackensack, N. J., instead of Buitoni Macaroni Corp.; Anderson & Tarlow, Inc., 482-84 Austin pl., New York 55, N. Y., instead of Anderson & Tarlow.

USDA Meat Purchases Top 100,000,000 Lbs.

The USDA bought 11,330,450 lbs. of hamburger and canned beef the week of September 14, bringing to 100,085,155 lbs. its total purchases of meat products since the buying program began in March.

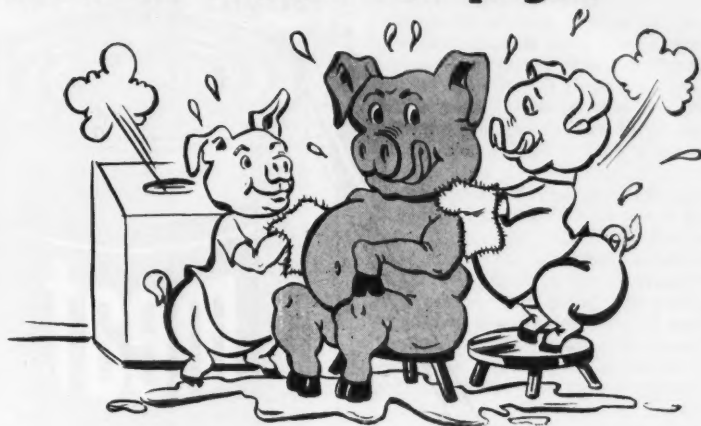
The week's purchases with Section 32 funds for non-profit domestic outlets included 6,749,450 lbs. of canned beef at an average price of 38.94c a pound and 4,221,000 lbs. of hamburger at an average price of 35.43c a pound, both f.o.b. plants.

USDA also bought 360,000 lbs. of canned beef under a Foreign Operations Administration requisition for export to Germany, paying an average of 41.95c a pound delivered at port. In the previous week, the department purchased 372,000 lbs. of canned beef for export to Germany at an average price of 41.61c a pound.

Delivery dates on offers of canned beef for export to Germany have been extended to include the two weeks beginning November 2 and 9. Offers also will continue to be accepted for October delivery.

• The 12 Corn Belt states represent the most intensive pork-producing area in the world. They produce almost 80 per cent of the supply used in this country.

turkish baths for pigs?



No, but Phil Hantover recommends the use of NOCON HOG SCALD to assure cleaner carcasses, free from scurf. Cuts shaving time 20 to 30%. Speeds up dehairing, therefore speeds up production. Works equally as well in hard or soft water. Use 1 pound to 100 gallons of water. Order now from Phil Hantover, Inc.

only 19½¢ lb.
100 lb. drums.

Unconditionally Guaranteed

only 18½¢ lb.
400 lb. drums.

CONVENTIONEERS: WELCOME TO OUR HOSPITALITY ROOM 864

PHIL HANTOVER, inc, 1717 McGEE STREET
KANSAS CITY, MISSOURI

Now...in the fifth year...

it is my great pleasure to announce an expanded

Consulting Service

D. H. Nelson of Madison, with over twenty years of packing plant laboratory experience, is available to assist my clients with technical problems of curing, canning and rendering; the installation and supervision of laboratories; the introduction of quality control procedures.

EMERSON D. MORAN

305 Laurel Lane • Madison 4, Wisconsin • Phone 4-5184



SAVE FINGERS

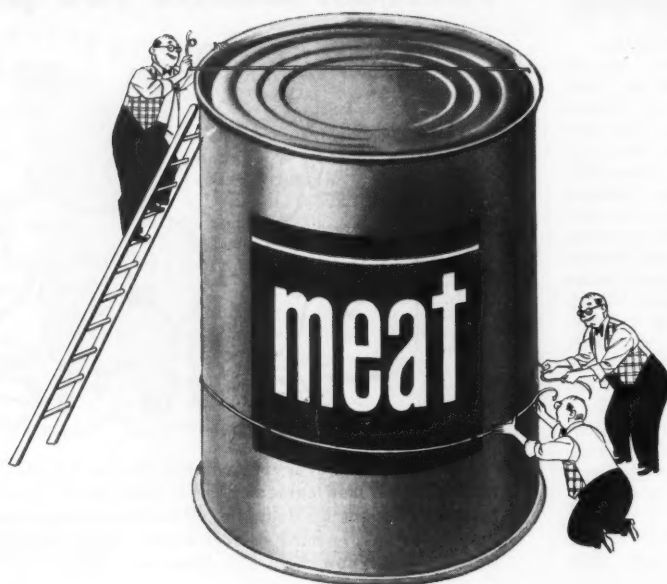
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Use the FLYNN SAFETY HANDLE — a sturdy metal guard that can be shifted to the position that "feels right" for everyone. Permits use of either right or left hand, allows boner to pull blade toward him or to work away. Feeling of real safety builds operator's confidence . . . increases his speed and production!

Write for full particulars and prices!

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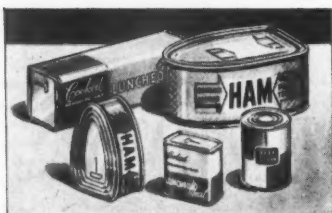
1300 Kentucky Ave., St. Louis 10, Missouri



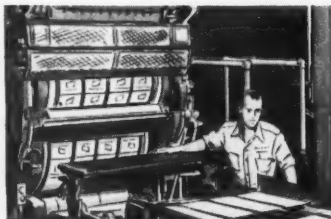
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When you call on Continental for cans for meat products, we treat you as if you were our only customer. We hand-tailor our deliveries, lithography and engineering to your

particular needs. We do our level best to do things your way. If you'd like this kind of service, it's yours for the asking. Why not get in touch with Continental today.



VARIETY. Continental makes meat cans in all standard sizes and shapes, but we are always ready to discuss special designs. If you have a package problem, let us help you solve it.



LITHOGRAPHY. Our artists are masters at giving your design sales-appeal. Our platemakers and pressmen work with the most modern equipment to give you sharp, clear reproduction.



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August Meats, Meat Food Processing Total Below 1952; Some Items Higher

MEATS and meat food products prepared and processed under federal inspection in the four-week period, August 2 through August 29, totaled 1,058,751,000 lbs. for a small decline from the 1,138,977,000 lbs. processed in the corresponding period of last year, U. S. Department of Agriculture

figures indicated. Aggregate volume, however, was a good deal less than the 1,317,259,000 lbs. prepared in the previous five-weeks this year.

Decreases in such processing in the immediate August period were mostly in pork and related products. Processing of beef in all instances except cooked meat, increased over last year, while the previous five weeks of operation indicated higher beef processing figures.

Preparation of sausage room products totaled 134,361,000 lbs. for a small increase over the 132,613,000 lbs. prepared during the same four weeks last year. Such output in the previous five-week period, this year, amounted to 172,993,000 lbs. The volume of steaks, chops and roasts, presumably strong in beef, rose slightly to 44,769,000 lbs. from 43,572,000 lbs. in the same four weeks of 1952. The previous five-week total was 57,110,000 lbs., this year.

Slicing of bacon for consumer pack-

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST 2, THROUGH AUGUST 29, 1953, COMPARED WITH CORRESPONDING FOUR WEEKS, AUGUST 3, THROUGH AUGUST 30, 1952.

	Aug. 2-Aug. 29 1953	Aug. 3-Aug. 30 1952	34 Weeks 1952	35 Weeks 1952
Placed in cure—				
Beef	9,974,000	8,704,000	76,243,000	68,856,000
Pork	225,709,000	264,779,000	2,116,083,000	2,449,030,000
Other	302,000	58,000	1,314,000	711,000
Smoked and/or dried—				
Beef	4,594,000	3,736,000	31,762,000	33,796,000
Pork	167,766,000	192,165,000	1,460,201,000	1,466,449,000
Cooked meat—				
Beef	3,962,000	4,976,000	41,153,000	40,868,000
Pork	20,968,000	26,480,000	187,094,000	257,565,000
Other	216,000	272,000	1,764,000	1,821,000
Sausage—				
Fresh finished	12,541,000	12,648,000	127,128,000	138,186,000
To be dried or semi-dried	10,312,000	10,167,000	82,152,000	79,036,000
Franks, wieners	46,582,000	45,484,000	366,009,000	357,428,000
Other, smoked or cooked	50,021,000	49,336,000	401,168,000	390,333,000
Total sausage	119,456,000	117,635,000	978,472,000	963,518,000
Loaf, head cheese, chilli, jellied				
Products	14,905,000	14,978,000	128,079,000	129,695,000
Steaks, chops, roasts	44,769,000	43,572,000	423,613,000	527,354,000
Bouillon cubes, extract	155,000	234,000	2,079,000	2,116,000
Sliced bacon	56,630,000	65,357,000	486,996,000	543,970,000
Sliced, other	6,653,000	4,087,000	46,772,000	28,970,000
Hamburger	12,499,000	9,209,000	99,412,000	87,324,000
Miscellaneous meat product	2,229,000	1,337,000	21,724,000	21,445,000
Lard, rendered	95,238,000	113,799,000	1,094,565,000	1,405,183,000
Lard, refined	95,194,000	102,811,000	897,829,000	991,841,000
Oil stock	7,974,000	8,485,000	78,182,000	66,640,000
Edible tallow	8,811,000	5,774,000	67,188,000	45,407,000
Rendered pork fat—				
Rendered	6,028,000	7,171,000	71,243,000	63,228,000
Refined	4,131,000	4,896,000	41,892,000	38,025,000
Compound containing animal fat	27,931,000	21,615,000	232,487,000	171,431,000
Oil-margarine containing animal fat	3,159,000	1,419,000	22,772,000	11,650,000
Canned product (for civilian use and Dept. of Defense)	119,496,000	115,424,000	1,309,792,000	1,061,402,000
Total†	1,058,751,000	1,138,977,000	9,969,891,000	9,526,921,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, AUG. 2, 1953, THROUGH AUG. 29, 1953.

	Pounds of finished product	Slicing and in- sizes	Consumer packages or shelf sizes (under 8 lbs.)
Luncheon meat	13,064,000		8,403,000
Canned hams	6,568,000		2,237,000
Corned beef hash	176,000		3,666,000
Chili con carne	713,000		9,159,000
Viennas	120,000		3,674,000
Franks, wieners in brine	1,000		514,000
Deviled ham			579,000
Other potted or deviled meat food products			2,773,000
Tamales	198,000		1,614,000
Sliced dried beef	6,000		301,000
Liver product			124,000
Meat stew (all product)	57,000		2,806,000
Spaghetti meat products	129,000		5,839,000
Tongue (other than pickled)	54,000		136,000
Vinegar pickled products	651,000		1,573,000
Bulk sausage			436,000
Hamburger, roasted or cured beef, meat and gravy	275,000		7,241,000
Soups	444,000		21,729,000
Sausage in oil	348,000		888,000
Tripe			240,000
Brains	5,000		306,000
Bacon	11,000		134,000
All other meat with meat and/or meat by-products			
—20% or more	373,000		6,662,000
Less than 20%	490,000		11,883,000
Total	23,532,000		92,580,000

ALL HOGS RETURN MINUS VALUES AGAIN THIS WEEK

(Chicago costs and credits, first two days of week)

Pork prices, dropping at a faster rate than live costs, not only wiped out last week's gains in cutting margins, but plunged values of all hogs deeper into the minus column. Light hogs showed the sharpest rate of loss and heavy kinds the least.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	Value per cwt. alive	Per cwt. yield		Pct. live wt.	Price lb.	Value per cwt. alive	Per cwt. yield		Pct. live wt.	Price lb.	Value per cwt. alive	Per cwt. yield	
Skinned hams	12.6	47.1	\$ 5.93	\$ 8.62	12.6	48.7	\$ 6.14	\$ 8.67		13.0	50.6	\$ 6.58	\$ 9.26	
Picnics	5.6	31.6	1.77	2.56	5.5	31.4	1.73	2.45		5.4	30.8	1.66	2.37	
Boston butts	4.2	43.4	1.82	2.65	4.1	41.6	1.71	2.41		4.1	41.6	1.71	2.37	
Loins (blade in)	10.1	45.0	4.55	6.57	9.8	46.0	4.51	6.39		9.7	44.4	4.31	6.08	
Leans cuts			\$14.07	\$20.40				\$14.09	\$19.92				\$14.26	\$20.08
Bellies, S. P.	11.0	51.8	5.70	8.18	9.5	52.5	4.99	7.09		4.0	52.4	2.10	2.99	
Bellies, D. S.					2.1	35.4	.74	1.06		8.5	35.4	3.01	4.18	
Fat backs					3.2	17.4	.56	.78		4.5	18.6	.84	1.17	
Jowls	1.7	22.4	.38	.56	1.7	22.4	.38	.56		1.9	22.4	.43	.60	
Raw leaf	2.2	15.3	.34	.50	2.2	15.3	.34	.48		2.2	15.3	.34	.48	
P.S. lard, rend. wt.	14.8	14.9	2.20	3.19	13.3	14.9	1.98	2.79		11.3	14.9	1.68	2.36	
Fat cuts and lard			\$ 8.62	\$12.43			\$ 8.99	\$12.75				\$ 8.40	\$11.78	
Spareribs	1.6	41.2	.66	.95	1.6	39.1	.47	.67		1.6	21.6	.35	.48	
Regular trimmings	3.2	29.6	.95	1.39	2.9	29.6	.86	1.24		2.8	29.6	.83	1.22	
Feet, tails, etc.	2.0		.21	.31	2.0		.21	.30		2.0		.21	.30	
Offal & misc.			.75	1.10			.75	1.09				.75	1.08	
TOTAL YIELD & VALUE	69.0		\$25.26	\$36.58	70.5		\$25.37	\$35.98		71.0		\$24.80	\$34.94	
Cost of hogs			Per cwt. alive				Per cwt. alive					Per cwt. alive		
Condemnation loss			\$24.67				\$25.06					\$25.09		
Handling and overhead			.12				.12					.12		
			1.95				1.69					1.53		
TOTAL COST PER CWT.			\$26.74	\$38.75			\$26.87	\$38.11				\$26.76	\$37.69	
TOTAL VALUE			25.26	36.58			25.37	35.98				24.80	34.94	
Cutting margin			—\$1.48	—\$2.17			—\$1.50	—\$2.13				—\$1.96	—\$2.75	
Margin last week			+ .10	+ .14			— .29	— .35				— 1.76	— 2.40	

ages totaled 56,630,000 lbs., compared with 65,357,000 lbs. in the like period of last year, reflecting the smaller raw supply available this year. Such operations in the five weeks previous this year resulted in 71,252,000 lbs.

Lard rendering, following the trend in output of raw pork, declined to 95,238,000 lbs. from 113,799,000 lbs. last year. For the July five weeks, it was 124,277,000 lbs.

Canning of meat and meat food products totaled 23,532,000 lbs. in the 3 lbs. and over sizes and 92,580,000 lbs. in shelf containers under 3 lbs. in weight. This indicated a decrease in volume compared with the 26,897,000 lbs. put up in the large cans and 87,039,000 lbs. in the smaller containers last year. The previous five-week totals this year were 32,865,000 lbs. and 113,030,000 lbs. respectively.

Meat Output Up 29% After Holiday Week; Bovine Kill Largest Since 1946

PRODUCTION of meat under federal inspection last week, after the holiday curtailment the week before, reached 378,000,000 lbs. with a 29 per cent increase over the 293,000,000 lbs. for the week ended September 12. The

cent from the previous week and stood 40 per cent above the same week of 1952. Calf slaughter rose 40 and 48 per cent, respectively, above the other periods compared. The hog kill increased 25 per cent from the previous week, but

previous week and 151,800,000 lbs. a year ago.

Slaughter of calves was 165,000 head as against 118,000 the week before and 112,000 a year ago. Output of veal totaled 22,400,000 lbs. compared with 16,000,000 lbs. the preceding week and 15,600,000 lbs. during the corresponding week of 1952.

Hog slaughter, the biggest for any week since early April, numbered 975,000 head for a sharp increase over the 777,000 butchered the week before, but lagged slightly under the 1,013,000 killed in the same week last year. Output of pork rose to 128,500,000 lbs. from 101,000,000 lbs. the previous week. A year earlier it was 133,400,000 lbs. Production of lard amounted to 25,300,000 lbs. against 23,300,000 lbs. the week before and 33,400,000 lbs. last year.

Slaughter of sheep and lambs at 336,000 head, the biggest in several years, was compared with 252,000 the previous week and 304,000 last year. Output of lamb and mutton totaled 14,400,000 lbs. against 10,800,000 lbs. the week before and 12,900,000 lbs. during the corresponding period last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended September 19, 1953, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
Sept. 19, 1953 ...	402	212.3	165	22.4	975	128.5	336	14.4	378
Sept. 12, 1953 ...	313	165.3	118	16.0	777	101.0	252	10.8	293
Sept. 20, 1952 ...	284	151.8	112	15.6	1,013	133.4	304	12.9	314

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Sept. 19, 1953 ...	960	528	245	136	230	132	92	43	12.6
Sept. 12, 1953 ...	960	528	245	136	230	130	92	43	13.0
Sept. 20, 1952 ...	976	535	255	139	232	132	92	42	14.2

week's production also exceeded that of the corresponding period of last year, which totaled 314,000,000 lbs., by 20 per cent.

Slaughter of bovine stock, according to U. S. Department of Agriculture estimates, numbered the largest for any week since the release of meats and livestock from price controls in October, 1946. Cattle slaughter went up 29 per

cent from the previous week and stood 40 per cent above the same week of 1952. Calf slaughter rose 40 and 48 per cent, respectively, above the other periods compared. The hog kill increased 25 per cent from the previous week, but

lagged 4 per cent under a year earlier, while the ovine kill went up 30 per cent from the week before and 10 per cent above last year. Cattle slaughter numbered 402,000 head for a seven-year record against 313,000 the previous week and 284,000 a year earlier. Production of beef amounted to 212,300,000 lbs. for a sharp increase over the 165,300,000 lbs. the

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Sept. 19, with comparisons:

	Week Sept. 19	Previous Week	Cor. Week 1952
Cured meats, pounds	29,170,000	15,090,000	5,616,000
Fresh meats, pounds	14,164,000	15,333,000	26,781,000
Lard, pounds ...	4,520,000	3,597,000	4,251,000

for the best-dressed hogs in town use OLD BALDY hog scald ...

OLD BALDY makes hog scraping easier, cleaner, faster — and lowers the cost. Just add a little OLD BALDY compound to your scalding water. It penetrates, loosens each bristle at the roots. Loosens scurf, too. Scraping is a cinch. Hogs dress cleaner. Scraping time is cut, by as much as half. *Note: OLD BALDY is not a caustic. Does not "burn" hog skin or irritate human skin. If you're not already using OLD BALDY, try it this week, at our risk. Money back if you're not satisfied!*

- No. 700—Special 10-lb. trial carton of OLD BALDY, enough for about 800-gal. scalding water. Per lb. 35¢
- No. 702—100-lb. Drum, per lb. 30¢
- No. 703—300-lb. Bbl., per lb. 26¢

Lower price for contract quantities; shipped and invoiced as you need it.

... and finish with KOCH RAZEX

As every packer knows, the most expensive operation is the hand operation. RAZEX mechanizes the last old-fashioned hand work on the hog line. Whirling blades in the scraping head whisk away all the bristles — get into deepest wrinkles — thoroughly clean around eyes, ears, tail, feet, jowls — polish the carcass. Let us send you full details. No obligation. Write or phone today!

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Sept. 22, 1953
Prime, 600/800	43½ @ 44
Choice, 500/700	43 @ 43½
Choice, 700/800	42½ @ 43
Good, 700/800	38½
Commercial cows	24½ @ 25
Can. & cut.	22½ @ 22½
Bulls	26 @ 26½

STEER BEEF CUTS

Prime:	
Hindquarter	55.0 @ 56.0
Forequarter	33.0 @ 36.0
Round	40.0 @ 48.0
Trimmed full loin	88.0 @ 90.0
Regular chuck	39.0 @ 41.0
Forshank	16.0 @ 18.0
Brisket	30.0 @ 33.0
Rib	58.0 @ 60.0
Short plate	13.0 @ 14.5
Flanks (rough)	13.0 @ 14.5
Choice:	
Hindquarter	50.0 @ 54.0
Forequarter	32.0 @ 34.0
Round	46.0 @ 48.0
Trimmed full loin	78.0 @ 84.0
Regular chuck	39.0 @ 41.0
Forshank	16.0 @ 18.0
Brisket	30.0 @ 33.0
Rib	53.0 @ 56.0
Short plate	13.0 @ 14.5
Flanks (rough)	13.0 @ 14.5
Good:	
Round	46.0 @ 48.0
Regular chuck	38.0 @ 40.0
Brisket	30.0 @ 33.0
Rib	43.0 @ 46.0
Loins	67.0 @ 70.0

COW & BULL TENDERLOINS

2/3 Range Cows	70¢
3/5 Range Cows	70¢ @ 80
5/up Range Cows	1.00
Bulls, 5/up	1.00

BEEF HAM SETS

Kneekles	41
Insides	41
Outsides	38½ @ 37

BEEF PRODUCTS

Tongues, No. 1	32 @ 35
Hearts	11½ @ 13½
Livers, selected	28 @ 30
Livers, regular	16½ @ 18
Tripe, scalded	4½
Tripe, soaked	4½ @ 5½
Lips, scalded	5½ @ 6
Lips, unscalded	5½
Lungs	4½
Melts	4½
Udders	4

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	35 @ 37
Veal breads, under 12 oz.	45 @ 55
12 oz. up	65 @ 75
Calf tongues, 1/down	19 @ 21
Calf tongues, ½	21 @ 23
Ox tails, under ¼ lb.	7½ @ 8
Over ¼ lb.	12

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	57½ @ 58½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60½ @ 61½
Hams, skinned, 16/18 lbs., wrapped	57½ @ 58½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60½ @ 61½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	65 @ 65½
Bacon, fancy square cut, seedless, 12/14½ lbs., wrapped	59½ @ 60½
Bacon, No. 1 sliced, 1-lb. open-faced layers	73 @ 75

VEAL—SKIN OFF

Carcass (L.c.l. prices)	
Prime, 80/110	\$41.00 @ 43.00
Prime, 110/150	37.00 @ 41.00
Choice, 80/110	36.00 @ 40.00
Choice, 110/150	32.00 @ 38.00
Good, 50/80	31.00 @ 35.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	28.00 @ 33.00
Commercial, all wts.	24.00 @ 31.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	None quoted
Choice, 70/up	None quoted
Utility, 70/down	None quoted

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/40	\$44.00 @ 45.00
Prime, 40/50	44.00 @ 45.00
Choice, 30/40	42.00 @ 44.00
Choice, 40/50	42.00 @ 44.00
Good, all weights	39.00 @ 42.00

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	32 @ 33
Pork trim., guar. 50%	37
Pork trim., 80% lean, bbls.	42 @ 43
Pork trim., 95% lean, bbls.	50 @ 52
Pork cheek meat, trmd., bbls.	36
Bull meat, bon'ls, bbls.	35½ @ 36
C.C. cow meat, bbls.	32 @ 32½
Beef trimmings, 75/85%, bbls.	23
Bon'ls chucks, bbls.	32½ @ 33
Beef cheek meat, trmd., bbls.	23
Beef head meat, bbls.	21
Shank meat, bbls.	34½
Veal trim., bon'ls, bbls.	25½ @ 26

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	48½
Hams, skinned, 14/16	51
Pork loins, regular	
12/down, 100's	48 @ 49
Pork loin, boneless, 100's	55 @ 68
Shoulders, skinless, bone-in, under 16 lbs., 100's	37
Picnics, 4/6 lbs., loose	38½
Picnics, 6/8 lbs., loose	33½
Boston butts, 4/8 lbs.	45 @ 46
Tenderloins, fresh, 10's	85 @ 88
Neck bones, bbls.	13 @ 14
Livers, bbls.	18 @ 19
Brains, 10's	25
Ears, 30's	8 @ 10
Snouts, lean in, 100's	10
Feet, s.c., 30's	6½ @ 7½

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1% to 1½ in.	50 @ 65
Domestic rounds, over 1½ in., 140 pack	85 @ 1.00
Export rounds, wide, over 1½ in.	1.50 @ 1.70
Export rounds, medium, 1% @ 1½	80 @ 1.00
Export rounds, narrow, 1% in. under	1.00 @ 1.35
No. 1 weasands, 24 in. up	12 @ 15
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands, 1½/2 in.	9 @ 9
Middles, select, wide, 2 @ 2½ in.	1.50 @ 1.75
Middles, extra select, 2½ @ 2½ in.	1.85 @ 2.30
Middles, extra select, 2½ in. & up	2.70 @ 3.25
Beef bungs, exp., No. 1	21 @ 25
Beef bungs, domestic	15 @ 23
Dried or salt bladders, piece:	
8-10 in. wide, flat	5 @ 9
10-12 in. wide, flat	8 @ 12
12-15 in. wide, flat	18 @ 22
Pork casings:	
Extra narrow, 20 mm. & dn.	4.10 @ 4.25
Narrow, medlums, 20 @ 32 mm.	3.90 @ 4.15
Medium, 32 @ 35 mm.	2.75 @ 3.00
Spec. med., 35 @ 38 mm.	1.85 @ 2.10
Export bungs, 34 in. cut	35 @ 42
Large prime bungs, 34 in. cut	29 @ 34
Medium prime bungs, 34 in. cut	21 @ 23
Small prime bungs, 12 @ 16	
Middles, per set, cap. off.	50 @ 60
Sheen cas. (per hank):	
26/28 mm.	4.00
24/26 mm.	4.00 @ 4.15
22/24 mm.	3.90 @ 4.00
20/22 mm.	2.65 @ 3.00
18/20 mm.	2.00
16/18 mm.	1.10 @ 1.25

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	95 @ 1.00
Thuringer	43 @ 48
Farmer	74 @ 82
Holsteiner	75 @ 82
B. C. Salami	81 @ 88
Genoa style salami, ch.	95 @ 1.00
Pepperoni	75 @ 77

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BANQUET-GRAND
when seasoned with pure
BANQUET BRAND!



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MCCORMICK & CO., Inc.

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Baltimore 2, Maryland



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- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

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CLEANING PLANTS { SACRAMENTO: Broderick, Calif. Phone GI lbert 3-6297
LOS ANGELES: 3399 E. Vernon. Phone LA fayette 7128

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings.	55 1/4
Pork sausage, sheep cas.	63 @ 63 1/4
Frankfurters, sheep cas.	52 @ 53 1/4
Frankfurters, skinless	43 1/2 @ 44
Bologna (ring)	41 1/4 @ 46
Bologna, artificial cas.	38 1/4 @ 38 1/2
Smoked liver, hog bungs.	41 @ 44 1/2
New Eng. lunch, spec.	67 @ 70
Souse	56 1/2
Polish sausage, smoked	53 1/4 @ 62
Pickle & Pimiento loaf.	38 1/4 @ 43 1/2
Olive loaf	38 3/4 @ 46 1/2
Pepper loaf	44 1/2 @ 58 1/2
Smoky snacks	55 1/2
Smoky links	65 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)
Whole Ground

Allspice, prime	39	43
Resifted	41	45
Chili Powder	47	47
Chili pepper	47	47
Cloves, Zanzibar	1.50	1.70
Ginger, Jam., unbl.	20	28
Ginger, African	17	26
Mace, fancy, Banda		
East Indies	1.35	
West Indies	1.31	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	44	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, Packers	1.43	1.88
Pepper, white	1.37	1.47
Malibar	1.43	1.55
Black Lampung	1.43	1.55

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Sausage
Caraway seed	13	20
Cominos seed	22	26
Mustard seed, fancy	23	
Yellow American	15	
Oregano	45	52
Coriander, Morocco		
Natural No. 1	73	19
Marjoram, French	35	47
Sage, Dalmatian,		
No. 1	64	72

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Salt, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated (ton)	\$23.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	27.50
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.42
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.40
Cerelose dextrose, per cwt.	7.90
L.C.L. ex-warehouse, Chgo.	7.90
O/L Del. Chgo.	7.80

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Sept. 22	San Francisco Sept. 22	No. Portland Sept. 22
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$41.00@42.00	\$42.00@44.00	\$42.00@45.00
600-700 lbs.	40.00@41.00	40.00@42.00	41.00@44.50
Good:			
500-600 lbs.	33.00@37.00	37.00@39.00	37.00@43.50
600-700 lbs.	32.00@35.00	35.00@37.00	36.00@43.00
Commercial:			
350-500 lbs.	29.00@32.00	33.00@35.00	28.00@38.00
COW:			
Commercial, all wts.	24.00@27.00	24.00@28.00	23.00@27.00
Utility, all wts.	23.00@25.00	22.00@24.00	22.00@25.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	34.00@36.00	32.00@34.00	32.00@36.00
Good:			
200 lbs. down	32.00@35.00	30.00@32.00	30.00@35.00
FRESH LAMB (Carcass):	(Spring)	(Spring)	(Spring)
Prime:			
40-50 lbs.	40.00@43.00	41.00@42.00	36.00@39.00
50-60 lbs.	39.00@42.00	39.00@41.00	36.00@39.00
Choice:			
40-50 lbs.	40.00@43.00	41.00@42.00	36.00@39.00
50-60 lbs.	39.00@42.00	39.00@41.00	36.00@39.00
Good, all wts.	37.00@41.00	35.00@39.00	32.00@36.00
MUTTON (EWE):			
Choice, 70 lbs. down	16.00@18.00	None quoted	13.00@16.00
Good, 70 lbs. down	16.00@18.00	None quoted	13.00@16.00
FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	41.00@42.00	None quoted
120-160 lbs.	41.50@43.50	40.00@41.00	39.50@41.00
LOINS:			
8-10 lbs.	55.00@61.00	64.00@66.00	59.00@62.00
10-12 lbs.	55.00@61.00	62.00@64.00	58.00@62.00
12-16 lbs.	55.00@61.00	60.00@62.00	57.00@61.00
FRESH PORK CUTS No. 1:			
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	39.00@43.00	42.00@44.00	39.00@43.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAMS, Skinned:			
12-16 lbs.	56.50@63.00	62.00@66.00	61.00@65.00
16-18 lbs.	55.00@62.00	64.00@68.00	62.00@66.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	68.00@75.00	70.00@74.00	70.00@73.50
8-10 lbs.	66.00@74.00	68.00@72.00	69.00@72.00
10-12 lbs.	65.00@70.00	68.00@70.00	68.00@71.00
LARD, Refined:			
1-lb. cartons	22.00@23.50	29.00@30.00	23.50@27.50
50-lb. cartons and cans	21.50@22.50	28.00@29.00	None quoted
Tierces	21.00@22.00	25.00@28.00	22.00@24.00

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The Casing Valve
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Operator holds casing on
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

WEDNESDAY, SEPT. 23, 1953

REGULAR HAMS

Fresh or F.F.A.

	Frozen
8-10	45 1/4 n
10-12	45 1/4 n
12-14	45 1/4 n
14-16	47 1/4 n
16-18	48 1/4 n
18-20	48 1/4 n
20-22	45 1/4 n

SKINNED HAMS

Fresh or F.F.A.

	Frozen
10-12	47 1/4 @ 48 47 1/2 @ 48
12-14	47 1/4
14-16	50
16-18	51a
18-20	51a
20-22	47 1/4
22-24	47 1/4
24-26	47
26-30	46
26/up, 2's in.	45 @ 45 1/4 45 @ 45 1/2

PICNICS

Fresh or F.F.A.

	Frozen
4-6	32 1/4
6-8	32 1/4 @ 32 1/4
8-10	31 1/4
10-12	31 1/4
12-14	31 1/4
8/up, 2's in.	31 1/4

OTHER CELLAR CUTS

Fresh or Frozen

	Cured
Square jowls	.30 1/4
Jowl butts	.24
S.P. jowls	.22

BELLIES

(Square Cut)

	Green	Cured
6-8	51 1/2	53n
8-10	53	54 1/2 n
10-12	52 1/2 @ 53	54 @ 54 1/2
12-14	52 1/2 @ 53	54 @ 54 1/2
14-16	52 1/2	54n
16-18	52 1/2	54n
18-20	52	53 1/2 n

GR. AMN. BELLIES

	Clear
18-20	37 1/4 n
20-25	37 1/4
25-30	36
30-35	34
35-40	31 1/4
40-50	29 1/4

FAT BACKS

Fresh or Frozen

	Cured
6-8	11n
8-10	14n
10-12	16n
12-14	20n
14-16	20n
16-18	21n
18-20	21n
20-25	21n

BARBELED PORK

	Clear Fat Back	60/70	47n
Pork	29n	70/80	46n
40/50	48n	80/100	43n
50/60	47n	100/125	43n

LARD FUTURES PRICES

FRIDAY, SEPT. 18, 1953

	Open	High	Low	Close
Sept. 18.00	18.00	18.50	16.85	
Oct. 14.95	15.00	14.20	14.70	
Nov. 13.05	13.07 1/2	12.75	12.97 1/2	
Dec. 12.15	12.30	11.95	12.15	
Jan. 11.55	11.85	11.50	11.85	
Mar. 11.65	11.70	11.45	11.70b	

Sales: 16,000,000 lbs.

Open interest at close Thurs., Sept. 17: Sept. 64, Oct. 253, Nov. 271, Dec. 338, Jan. 170, and Mar. 86 lots.

MONDAY, SEPT. 21, 1953

	Sept. 16.75	16.75	16.00	17.00-50
Oct. 14.55	15.00	14.42 1/4	14.55	
Nov. 12.87 1/2	13.27 1/4	12.77 1/4	12.85	
Dec. 12.10	12.45	12.00	12.15	
Jan. 11.50	12.00	11.50	11.75b	
Mar. 11.60	12.00	11.60	11.65b	

Sales: 9,240,000 lbs.

Open interest at close Friday, Sept. 18: Sept. 42, Oct. 250, Nov. 259, Dec. 349, Jan. 175, and Mar. 85 lots.

TUESDAY, SEPT. 22, 1953

	Oct. 14.50	14.60	14.25	14.30
Nov. 12.95	12.97 1/2	12.77 1/4	12.77 1/4	
Dec. 12.15	12.15	12.05	12.05	
Jan. 11.80	11.80	11.70	11.70b	
Mar. 11.75	11.75	11.72 1/4	11.72 1/4 a	

Sales: 4,900,000 lbs.

Open interest at close Mon., Sept. 21: Sept. 27, Oct. 230, Nov. 272, Dec. 341, Jan. 170, and Mar. 89 lots.

WEDNESDAY, SEPT. 23, 1953

	Oct. 14.12 1/4	14.12 1/4	13.60	13.80-75
Nov. 12.70	12.70	12.40	12.60a	
Dec. 11.95	12.25	11.80	12.10b	
Jan. 11.60	11.85	11.00	11.85	
Mar. 11.00	11.85	11.00	11.80a	
May 11.50	11.80b	11.50	11.80b	

Sales: 10,080,000 lbs.

Open interest at close Tues., Sept. 22: Oct. 231, Nov. 282, Dec. 336, Jan. 171, and Mar. 89 lots.

THURSDAY, SEPT. 24, 1953

	Oct. 14.00	15.00	13.90	14.85
Nov. 12.70	13.55	12.60	13.45	
Dec. 12.35	12.95	12.25	12.92 1/2 a	
Jan. 11.95	12.70	11.95	12.70a	
Mar. 11.85	12.00	11.85	12.57 1/4 a	
May			12.40b	

Sales: 12,250,000 lbs.

Open interest at close Wed., Sept. 23: Sept. 4, Oct. 202, Nov. 278, Dec. 328, an. 172, Mar. 96, and May 1 lot.

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during August was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	37,470
Calves	22,394
Hogs	18,520
Sheep	30,974

Meat and lard production for August:

	Lbs.
Sausage	4,242,284
Pork and beef	6,462,914
Lard and substitutes	399,487
Total	11,104,655

As of August 31, California had 112 meat inspectors. Plants under state inspection totaled 313, and plants under state approved municipal inspection totaled 85.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	18.25
	Refined lard, 60-lb. cartons, f.o.b. Chicago	18.25
	Kettle rend., tierces, f.o.b. Chicago	18.75
	Leaf, kettle rend., tierces, f.o.b. Chicago	19.75
	Lard flakes	22.75
	Neutral tierces, f.o.b. Chicago	22.75
	Standard shortening *N. & S.	20.00
	Hydrogenated Shortening, N. & S.	21.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Sept. 18	16.85n	16.00n	17.00n
Sept. 19	16.85n	16.00n	17.00n
Sept. 21	17.00n	14.75n	15.75n
Sept. 22	15.00n	13.00n	14.00n
Sept. 23	15.00n	13.00n	14.00n
Sept. 24	16.00n	14.00	15.00n

If You Have a Meat Truck Refrigeration Problem

SEE US IN CHICAGO

OCTOBER 2-6



COLDMOBILE

MECHANICAL TRUCK REFRIGERATION Requires No Separate Engine



Condenser-Evaporator Unit—a self-contained one-piece "package."

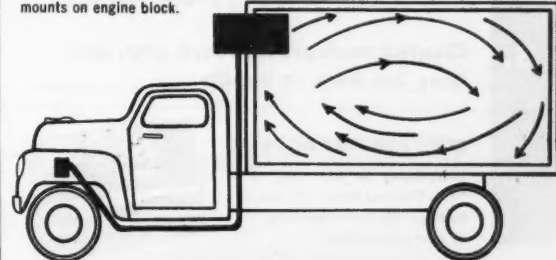
Coldmobile has become standard with major meat packers across the nation because it provides the same packing house freshness at the end of the day's delivery as on the first stop in the morning. Compressor starts when the truck engine starts. Keeps meats consistently cooled at the proper temperature—without depending on the doubtful whims of auxiliary power. There's no climbing-up...no rope-pulling...no separate storage battery...no extra fuel tank to watch. The simple, 2-unit Coldmobile System gives virtually automatic protection.

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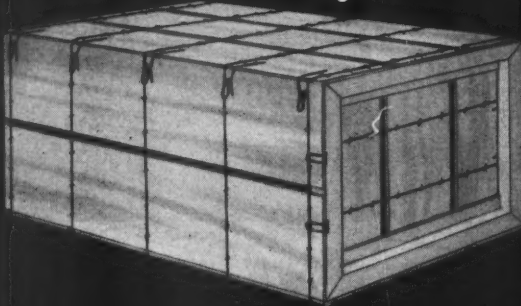


BOOTH 115

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PALMER HOUSE - CHICAGO

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UNION ASBESTOS & RUBBER COMPANY
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here's 5-point Proof



...that General All-Bounds
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FACTORIES: Cincinnati, Denville, N. J., Detroit, East
St. Louis, Kansas City, Louisville, Milwaukee, Pres-
cott, Ark., Sheboygan, Winchendon, Mass. General
Box Company of Mississippi, Meridian, Miss., Conti-
nental Box Company, Inc., Houston.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

Sept. 22, 1953	
Per cwt.	
Western	
Prime, 800 lbs./down	\$47.00@50.00
Prime, 800/900	46.00@47.00
Choice, 800 lbs./down	45.00@48.00
Choice, 800/900	44.00@46.00
Good, 500/700	41.00@44.00
Steer, commercial	33.00@36.00
Cow, utility	28.00@30.00
Cow, utility	24.00@26.00

BEEF CUTS

Prime:		City
Hindquarters, 600/800	\$ 57.00@	62.00
Hindquarters, 800/900	54.00@	56.5
Rounds, no flank	58.00@	60.0
Rounds, Diamond bone,		
no flank	58.00@	60.0
Short loins, untrim.	88.00@	92.0
Short loins, trim.	115.00@	125.0
Flanks	16.00@	18.0
Ribs (7 bone cut)	62.00@	70.0
Arm chucks	42.00@	44.0
Briskets	32.00@	34.0
Plates	17.00@	19.0
Forequarters (Kosher)	46.00@	48.0
Arm chucks (Kosher)	49.00@	54.0
Briskets (Kosher)	37.00@	40.0
Choice:		
Hindquarters, 600/800	56.00@	61.0
Hindquarters, 800/900	53.00@	56.0
Rounds, no flank	57.00@	59.0
Rounds, Diamond bone,		
no flank	57.00@	59.0
Short loins, untrim.	80.00@	85.0
Short loins, trim.	102.00@	110.0
Flanks	16.00@	18.0
Ribs (7 bone cut)	58.00@	63.0
Arm chucks	40.00@	42.0
Briskets	32.00@	34.0
Plates	17.00@	19.0
Forequarters (Kosher)	42.00@	45.0
Arm chucks (Kosher)	44.00@	48.0
Briskets (Kosher)	35.00@	38.0

FANCY MEATS

(L.c.l. prices)

Cwt.	
Veal breads, under 6 oz.	43.00
6 to 12 oz.	47.00
12 oz. up	72.00
Beef kidneys	12.00
Beef livers, selected	35.00
Beef livers, selected,	
Kosher	60.00@100.00
Oxtails, over 1/4 lb.	11.00

LAMBS

(L.c.l. prices)

City	
Prime, 30/40	\$32.00@35.00
Prime, 40/50	50.00@52.00
Prime, 45/55	49.00@51.00
Choice, 30/40	50.00@52.00
Choice, 40/50	49.00@51.00
Choice, 45/55	47.00@49.00
Good, 30/40	46.00@48.00
Good, 40/45	45.00@48.00
Good, 45/55	45.00@47.00
Western	
Prime, 40/50	\$48.00@50.00
Prime, 50/60	48.00@50.00
Prime, 60/70	48.00@50.00
Choice, all wts.	46.00@48.00
Good, all wts.	42.00@45.00
Utility, all wts.	32.00@35.00

FRESH PORK CUTS

(L.c.l. prices)

Western	
Pork loins, 8/12	\$50.00@54.00
Pork loins, 12/16	49.00@51.00
Hams, sknd., 14/down	52.00@55.00
Boston butts, 4/8 lbs.	48.00@50.00
Spareribs, 3/down	46.00@48.00
Pork trim., regular	36.00
Pork trim., spec. 80%	53.00
City	
Hams, sknd., 14/down	\$54.00@57.00
Pork loins, 8/12	54.00@58.00
Pork loins, 12/16	54.00@58.00
Pieces, 4/8	38.00@41.00
Boston butts, 4/8 lbs.	51.00@54.00
Spareribs, 3/down	51.00@54.00

VEAL—SKIN OFF

(L.c.l. prices)

Western	
Prime, 80/110	\$42.00@46.00
Prime, 110/150	42.00@45.00
Choice, 50/80	38.00@42.00
Choice, 80/110	39.00@42.00
Choice, 110/150	37.00@39.00
Good, 50/80	30.00@32.00
Good, 80/110	33.00@36.00
Good, 110/150	32.00@34.00
Commercial, all wts.	28.00@30.00

DRESSED HOGS

(L.c.l. prices)

100 to 136 lbs.	\$38.50@40.00
137 to 153 lbs.	38.50@40.00
154 to 171 lbs.	38.50@40.00
172 to 188 lbs.	38.50@40.00

BUTCHERS' FAT

Shop fat	1/4 c lb.
Breast fat	1/4 c lb.
Inedible suet	1/4 c lb.
Edible suet	1/4 c lb.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock
at Sioux City on Wednesday,
Sept. 23, were reported as
follows:

CATTLE:

Steers, ch. & pr.	\$26.00@27.50
Steers, choice	23.50@25.50
Steers, com'l	16.00@19.00
Heifers, prime	24.00@25.25
Heifers, choice	22.00@24.00
Cows, util. & com'l.	11.25@13.00
Cows, can. & cut.	9.00@11.00
Bulls, good	11.00@13.00
Bulls, util. & com'l.	11.00@14.00
Bulls, can. & cut.	None rec.

HOGS:

Good, ch., 170/190	\$23.25@24.50
Good, ch., 190/220	24.25@25.00
Good, ch., 200/220	24.25@25.00
Good, 220/270	24.25@25.00
Sows, 400/down	22.50@23.75

LAMBS:

Choice & prime	\$17.00@18.00
Good & choice	15.00@17.00

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CHICAGO 8, ILLINOIS

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, September 28, 1953

On Thursday, last week, a moderate volume of product changed hands at last paid levels, however, some consumers persisted on entering lower bids on certain selections on Friday, and sellers gave a little ground. Consequently, a fair volume of material traded. Two tanks of B-white grease sold at 4¼c, c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 4¼c, prime tallow, 4½c; and special tallow, 4¼c; c.a.f. Chicago. Special tallow was bid at 4½c, c.a.f. East, but without reported action. A few tanks of yellow grease sold at 3¼c, c.a.f. Chicago. It was indicated that 9½c was paid c.a.f. East, on all hog choice white grease, for quick shipment.

The new week started out slowly. Several tanks of all hog choice white grease sold at 8c, Chicago. Yellow grease was bid at 3½@3¾c, c.a.f. East. All hog choice white grease was offered at 9¼c, c.a.f. East, but met no bids. The same was offered on Tuesday at ¼c less.

Around midweek, the general market had bids fractionally reduced by eastern consumers, and steady prices were asked on certain selections in the local area. Bleachable fancy tallow was bid at 4¼c, c.a.f. East, and original fancy tallow at 5c, same destination. No. 2 tallow was bid at 3¼c, and yellow grease at 3½c, c.a.f. East. Special tallow was offered at 4¼c, and yellow grease at 3¼c, c.a.f. Chicago.

The market again registered fractional declines on Wednesday, and movement of product was only average in volume. Several tanks of yellow grease sold at 3¼c, c.a.f. East, and 3½c, Chicago basis. Edible tallow was offered at 10½c, Chicago, but without action. A few tanks each of bleachable fancy tallow at 5c, prime tallow at 4¼c and yellow grease at 3½c, were reported sold, all c.a.f. East.

BY-PRODUCTS MARKETS

Blood

Wednesday, Sept. 23, 1953

Unit
Unground, per unit of ammonia (bulk) *6.25@6.50

Digester Feed Tankage Material

Wet rendered, unground, loose, Low test *7.75@8.00n
High test *6.25@6.50n
Liquid stick tank cars 3.25

Packhouse Feeds

Carlots, per ton
50% meat and bone scraps, bagged, \$ 85.00@ 90.00
50% meat and bone scraps, bulk.. 82.50@ 87.50
55% meat scraps, bulk 85.00@100.00
60% digester tankage, bulk 85.00@ 90.00
60% digester tankage, bagged.... 87.50@ 92.50
80% blood meal, bagged..... 115.00@120.00
70% standard steamed bone meal, bagged (spec. prep.) 60.00
65% steamed bone meal..... 55.00@ 60.00*

Fertilizer Materials

High grade tankage, ground, per unit ammonia 5.75*
Hoof meal, per unit ammonia..... 5.75

Dry Rendered Tankage

Per unit Protein
Low test *1.60n
High test *1.40@1.45n

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (Hmed) \$ 1.50@ 1.75
Hide trimmings, (green salted).... *8.00@10.00n
Cattle jaws, skulls and knuckles, per ton 65.00n
Pig skin scraps and trimmings, per lb. 7@ 7¼

Animal Hair

*115.00
Winter coil dried, per ton 50.00@ 55.00
Summer coil dried, per ton 5¼@ 6
Cattle switches, per piece..... 10 @ 18
Winter processed, gray, lb. 6 @ 8
Summer processed, gray, lb. 6 @ 8

n—nominal. a—asked.
*Quoted delivered basis.

Bleachable fancy tallow sold at 4¼c, prime tallow at 4¼c and special tallow at 4c, a few tanks involved, all c.a.f. Chicago. A couple tanks of B-white grease traded at 4c, also c.a.f. Chicago. Original fancy tallow sold at 5¼c, c.a.f. East, but was later bid at 5c, same destination. A few tanks of No. 2 tallow sold at 3½c, c.a.f. East. All hog choice white grease brought 8½c, delivered East, but later bid at 8¼c.

VEGETABLE OILS

Wednesday, September 28, 1953

Prices on crude edible oils were generally unchanged Monday from last Friday's closings. Volume of sales were considered fair to good in some instances. September shipment soybean oil cashed at 12c, and was later bid at that level. Movement at western points was also recorded at 12c. First-half October shipment sold at 11½c to 11¾c, while scattered October shipment sold at 11½c to 11¾c. First-half October also sold on resale at 11½c.

Cottonseed oil sold in the Valley at 13c for September shipment, while offerings at 13½c in the Southeast went untraded. In Texas, 12½c was paid at common points, and at 12¼c at other locations. Corn oil sold in small volume at 14c, but peanut oil did not trade and was pegged nominally at 21¼c to 22c. Coconut oil was also quoted at 14¼c nominally on Monday.

A flurry of activity developed in the soybean oil market Tuesday, with price gains for most positions. Oil for quick, nearby shipment sold first at 12½c and later at 12¼c. September shipment reportedly sold at 12½c. First week October shipment brought 11¼c, first-half October 11½c to 11¾c and scattered October sold at 11½c. First week November shipment sold at 11¼c. Buying interest was withdrawn later in the day, although offerings

TALLOWES: Wednesday's quotations: edible tallow, 10½c; original fancy tallow, 4¼c; bleachable fancy tallow, 4½c; prime tallow, 4¼c; special tallow, 4c; No. 1 tallow, 3¼c; and No. 2 tallow, 2¾c.

GREASES: Wednesday's quotations: choice white grease, 7¼@7½c; A-white grease, 5¼@6c; B-white grease, 4c; yellow grease, 3½c; house grease, 2¼@2½c; and brown grease, 2@2½c.

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JOHN LINDQUIST, Vice President

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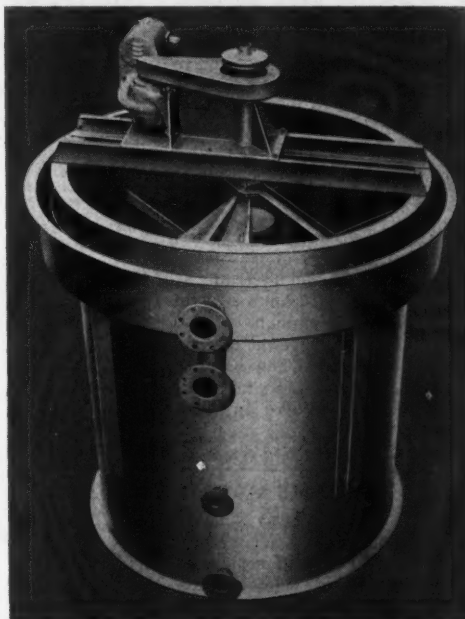


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cally to treat water in compliance with state, regional, and local pollution requirements as well as attain good recovery of grease.

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systems for
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Dept. J-1, 295 Madison Ave., New York 17, N. Y.

Pacific Coast: Dept. J-1, Security Bldg., Pasadena, Calif.

were available at earlier sale levels.

There were sales again in the Valley at 13c and in the Southeast at 13½c. The market in Texas was quoted nominally at 12½c, although a sale was reported at 12¼c at a far south point. Corn oil sold steady at 14c. Peanut oil advanced to 23c for quick shipment. Spot shipment coconut oil sold at 14¼c and was later offered at 15c.

Trading on soybean oil was light to fair at midweek, but price advances were registered early in the day, Wednesday. Spot shipment sold at 12½c and first week October shipment cashed at 12c. Scattered October shipment brought 11¼c and November-December sold at 11½c. There was some dealer interest during the day, but refiners were the chief purchasers of materials.

Cottonseed oil continued to trade at 13c in the Valley and 12½c was paid again in Texas at common points. Corn oil sold at 14c and peanut oil was nominally quoted at 23c. The coconut oil market was pegged at 15c, nominal.

CORN OIL: Declined ½c in light activity.

SOYBEAN OIL: Advanced 1½c, com-

EASTERN BY-PRODUCTS MARKET

New York Sept. 23, 1953

Dried blood was quoted Wednesday at \$5.10 to \$5.25 per unit of ammonia. Low test wet rendered tankage was priced at \$5.75 shipping point, per unit of ammonia and dry rendered tankage was listed at \$1.40 per protein unit.

pared with last midweek's levels.

PEANUT OIL: Traded Tuesday at 23c, up ¼c from sales same time last week.

COCONUT OIL: Movement limited at ½c advance.

COTTONSEED OIL: Unchanged in Texas to down ¼c in Valley and Southeast.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, SEPT. 18, 1953

	Open	High	Low	Close	Prev. Close
Oct.	15.00b	15.01b	14.99b
Dec.	14.75b	14.79b	14.78b
Jan.	14.70b	14.75a	14.75a
Mar.	14.70b	14.72b	14.72
May	14.60b	14.64b	14.63
July	14.41b	14.49b	14.50b
Sept.	14.25b	14.10b	14.50a

Sales: 15 lots.

MONDAY, SEPT. 21, 1953

Oct.	15.00b	15.15	15.10	15.14b	15.04b
Dec.	14.75b	14.85	14.84	14.84b	14.79b
Jan.	14.70a	14.80a	14.75a
Mar.	14.75b	14.79	14.72b
May	14.68b	14.70	14.70	14.70	14.64b
July	14.50b	14.50b	14.49b
Sept.	14.00b	14.50a	14.10b

Sales: 11 lots.

TUESDAY, SEPT. 22, 1953

Oct.	15.10b	15.50	15.19	15.50	15.14b
Dec.	14.80b	15.02	14.83	15.04b	14.84b
Jan.	14.75a	15.00a	14.80a
Mar.	14.75b	14.85	14.74	14.90b	14.79
May	14.68b	14.62	14.62	14.73b	14.70
July	14.45b	14.55b	14.50b
Sept.	14.50a	14.50a	14.50a

Sales: 32 lots.

WEDNESDAY, SEPT. 23, 1953

Oct.	15.52	15.55	15.35	15.37	15.50
Dec.	15.02b	15.10	15.02	15.02b	15.04b
Jan.	14.95a	14.97a	15.00a
Mar.	14.90b	14.90	14.90	14.88b	14.90b
May	14.73b	14.79	14.75	14.78b	14.73b
July	14.45b	14.65	14.65	14.55b	14.55b
Sept.	14.50a	14.50a	14.50a

Sales: 59 lots.

JULY SHORTENING, EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments to all interests rose to 298,637,000 lbs. in August from 282,134,000 lbs. in July the Institute of Shortening and Edible Oils has reported. Of the August total, 130,516,000 lbs. was shortening, and 159,172,000 lbs., edible oil.

Shipments to agencies of the federal government and government controlled corporations and shipments for commercial export totaled 8,547,000 lbs., compared with 10,334,000 lbs., in July.

VEGETABLE OILS

Wednesday, Sept. 23, 1953

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13pd
Southeast	13a
Texas	12½pd
Corn oil in tanks, f.o.b. mills	14pd
Peanut oil, f.o.b. Southern mills	23a
Soybean oil, Decatur	12½pd
Coconut oil, f.o.b. Pacific Coast	15a
Cottonseed foots,	
Midwest and West Coast	¾ @ 1a
East	¾ @ 1a

OLEOMARGARINE

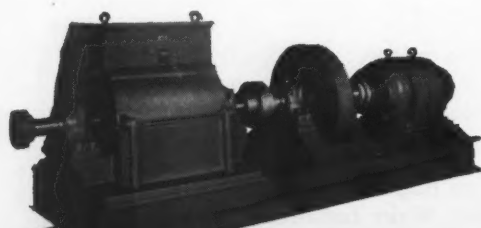
Wednesday, Sept. 23, 1953

White domestic vegetable	26
Yellow quarters	27
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	11½
Extra oleo oil (drums)	16



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MIDWEST PACKING COMPANY



This Viking Pump moves 12,000 lbs. of ground fat per hour, 17 hours a day, up 3 stories to rendering tanks.

The job of moving ground fat up three floors, from the grinder to the rendering tanks, was a problem at a midwestern packing company. Eight men, hopper trucks and an elevator were required. The solution was installation of a Viking Pump on the grinder discharge and delivering the fat through a 6-inch pipe up the three stories to the tanks. If you have a pumping problem, write for bulletin 2501S.



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CEDAR FALLS, IOWA

See Our Catalog in SWEETS

HIDES AND SKINS

Good volume of big packer hides sell at lower levels—Small packer and country hide market easier—Calfskin sales at midweek at lower prices—Sheepskin market steady to slightly weaker.

CHICAGO

PACKER HIDES: Tanners sought some selections of big packer hides at lower levels Monday, and buying interest was not broad. Branded cows were bid at 14c and 14½c, butt branded steers at 13c and 13½c and Colorados at 12c and 12½c.

All hides declined ½c Tuesday, but all selections did not sell. Branded steers continued untraded unless asking prices were cut. Sales confirmed early were about 12,000 light native cows, all points, at 17½c, 1,000 light native steers at 16½c and 40,000 northern branded cows at 14½c. In later trading ex-light native steers sold at 19½c and heavy native cows at 16c. About 1,500 Colorado steers also traded late at 12½c, and some 700 native bulls sold at 11½c.

Branded steers sold down at midweek, and between 21,000 and 22,000 sold at 13c for butts and 12c for Colorados. About 5,000 Southwestern branded cows sold at 14½c, and 3,500 Southwestern light native cows brought 22c. Some 2,000 heavy native steers moved at 16c. A car of light native steers sold at 16½c and some heavy native cows at 16c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was also weak. Some 48@50-lb. averages sold at 14c, and few at 14½c for choice quality. The 55@56-lb. average were bid at 13½c. The 60-lb. average could be had at 13½c, without sales. The country hide market continued dull and 48@50-lb. locker butchers were quoted lower at 11@11½c. Renderers were quoted at 10½@11c, depending on average and location. Small lots of kipskins, 15/30, sold at

20c with car lot shipments priced at 1c more.

CALFSKINS AND KIPSKINS: Calfskins declined at midweek and 12,500 Milwaukee-Eau Claire all-weights sold at 47½c and 50c. Kipskins were believed steady at 32c for lights and 29c for heavies, but without movement.

SHEEPSKINS: A couple trucks of No. 1 shearlings sold at 2.70 and 2.60, and a few small lots of No. 2 and No. 3 shearlings brought 1.70 and 1.15, respectively. Fall clips were offered at 3.25. Dry pelts were quoted at 28c, nominal basis. Pickled lamb skins at Milwaukee were quoted nominally and 24 dozen were reported traded at 19.50 early in the week.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended Sept. 23, 1953	Previous Week	1952
Nat. steers ..16 @16½	17 @17½	16 @18	
Hvy. Texas strs.	13n	14	13½
Butt branded strs.	13	14n	13½
Col. strs.	12	13	13
Ex. light Tex. strs.	17½n	18n	17½n
Brand'd cows.	14½	15	15n
Hy. nat. cows.	16	16½	17½@18n
Lt. nat. cows.	17½	18	18
Nat. bulls ...	11½	12n	9½@10n
Brand'd bulls.	10½	11n	8½@9n
Calfskins, Nor.	47½	50 @52½n	45 @50n
10/15	50	55n	40 @42½
10/down ...			
Kips, Nor.	32n	32n	35n
Nat. 15/25 ..			
Kips, Nor.	29½n	29½n	30n
Brn'd, 15/25 ..			

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	13½n	14n	13½@14½n
50 lbs.	14½n	15n	14½@15½n

SMALL PACKER SKINS

Calfskins, under. 15 lbs.	30n	30n	30n
Kips, 15/30	20@	21n	22@
Slunks, reg.	1.30@1.35n	1.30@1.35n	1.05n
Slunks, hairless..	35n	35n	75n

SHEEPSKINS

Packer shearlings, No. 1	2.60n	2.50@	2.75n
Dry Pelts	28n	28n	30n
Horsehides, untrmd.	9.00n	10.00n	7.50@7.75n

WHAT'S THE BEST WAY
TO CLEAN SMOKEHOUSES?

See page 11



TO DERUST
TROLLEYS?

See page 14

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- ☐ cleaning aluminum molds
- ☐ cleaning vats, tubs
- ☐ removing lime scale, rust
- ☐ cleaning sausage racks
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- ☐ chemical sanitization
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CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 19, 1953, were 5,691,000 lbs.; previous week, 3,368,000 lbs.; same week 1952, 4,658,000 lbs.; 1953 to date, 176,946,000 lbs.; same period 1952, 167,462,000 lbs.

Shipments for the week ended Sept. 19, 1953, total 3,919,000 lbs.; previous week, 4,658,000 lbs.; corresponding week, 1952, 4,125,000 lbs.; this year to date, 135,249,000 lbs.; corresponding week, 1952, 146,177,000 lbs.

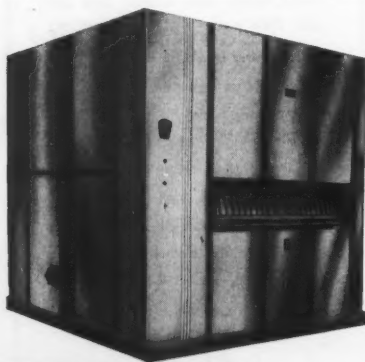
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Sept. 19, 1953, was 14.9 according to a report by the U. S. Department of Agriculture. This ratio compared with the 14.8 ratio reported for the preceding week and 11.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.676 per bu. in the week ended Sept. 19, 1953, \$1.680 per bu. in the previous week and \$1.752 per bu. for the same period a year earlier.

AUG. CORN-HOG RATIO

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows & gilts, per 100 lbs.	Corn, No. 3, yellow, per bu.	Hog-corn price ratio
Aug., 1953	\$24.58	\$1.621	15.2
July, 1953	26.05	1.587	16.4
Aug., 1952	21.87	1.808	12.1



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OVEN COMPANY

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Fort Engineering & Sales, Ltd., 1971 Tansley, Montreal, Canada

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$25.50; average, \$24.65. Provision prices were quoted as follows: Under 12 pork loins, 53; 10/14 green skinned hams, 47½@48; Boston butts, 44½; 16/down pork shoulders, 37 nominal; 3/down spareribs, 42½; 8/12 fat backs, 14@16½; regular pork trimmings, 30½; 18/20 DS bellies, 37 nominal; 4/6 green picnics, 33½; 8/up green picnics, 31½. P.S. loose lard was quoted at 14.00 and P.S. lard in tierces at 16.00 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Oct. 15.20; Dec. 14.87b-90a; Jan. 14.82n; Mar. 14.77; May 14.66b-70a; July 14.45b-58a; and Sept. 14.50a.

Sales: 27 lots.

ANIMAL FOODS PRODUCTION

A total of 28,190,553 lbs. of animal foods were canned under federal inspection during July, according to a Bureau of Animal Industry report. This was compared with 28,195,584 lbs. of product canned in June and 39,636,323 lbs. in July, 1952.

PHILADELPHIA FRESH MEATS

Tuesday, September 22, 1953
WESTERN DRESSED

BEEF (STEER):	Cwt.
Prime, 600/800	\$47.00@49.75
Choice, 500/700	47.00@48.50
Choice, 700/900	44.00@47.50
Good, 500/700	39.00@43.50
Commercial, 350/700	29.50@33.00

COW:	
Commercial, all wts.	26.00@30.00
Utility, all wts.	25.00@26.00

VEAL (SKIN-OFF):	
Choice, 80/110	39.00@42.00
Choice, 110/150	38.00@41.00
Good, 50/80	33.00@36.00
Good, 80/110	35.00@37.00
Good, 110/150	34.00@36.00
Commercial, all wts.	28.00@33.00
Utility, all wts.	22.00@25.00

CALF (SKIN-OFF):	
Choice, 200/down	31.00@34.00
Good, 200/down	26.00@29.00

LAMB:	
Prime, 45/down	47.00@49.00
Prime, 45/50	46.00@48.00
Prime, 50/60	45.00@47.00
Choice, 45/down	47.00@49.00
Choice, 45/50	46.00@48.00
Choice, 50/60	45.00@47.00
Good, all wts.	40.00@45.00
Utility, all wts.	34.00@38.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	50.00@53.00
(Bladeless included) 10-12	50.00@53.00
(Bladeless included) 12-16	50.00@53.00
Butts, Boston Style, 4-8	48.00@50.00

SPARERIBS, 3 lbs. down	48.00@50.00
------------------------	-------------

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$56.00@62.00	\$54.00@58.00
Hindqtrs., 800/900	55.00@58.00	53.00@55.00
Rd., no flank	52.00@58.00	52.00@56.00
Hip r'd, with flank	50.00@54.00	48.00@52.00
Full loin, untrmd.	58.00@62.00	55.00@58.00
Short loin, untrmd.	80.00@90.00	65.00@75.00
Short loin, trmd.	105.00@115.00	85.00@94.00
Flank	15.00@17.00	15.00@17.00
Rib (7 bone)	60.00@65.00	58.00@62.00
Arm chuck	42.00@45.00	40.00@44.00
Brisket	30.00@34.00	30.00@34.00
Short plates	16.00@19.00	16.00@19.00

N. Y. HIDE FUTURES

FRIDAY, SEPT. 18, 1953

	Open	High	Low	Close
Oct.	16.75b	16.90	16.80	16.90
Jan.	16.00b	16.15	16.01	16.15
Apr.	15.60b	15.70	15.55	15.70
July	15.30b	15.40b- 45a
Oct.	15.05b	15.15b- 20a
Jan.	14.80b	14.85	14.85	14.90b-15.05a

Sales: 24 lots.

MONDAY, SEPT. 21, 1953

	Open	High	Low	Close
Oct.	16.85b	16.95	16.90	16.95b-17.05a
Jan.	16.00b	16.12	16.10	16.12
Apr.	15.60b	15.62b- 68a
July	15.30b	15.33b- 40a
Oct.	15.00b	15.05b- 15a
Jan.	14.75b	14.80b- 90a

Sales: 6 lots.

TUESDAY, SEPT. 22, 1953

	Open	High	Low	Close
Oct.	16.90b	17.00	16.90	16.90b- 97a
Jan.	16.05b	16.07	16.00	16.03
Apr.	15.55b	15.55b- 60a
July	15.30b	15.33	15.33	15.30b- 35a
Oct.	15.00b	15.05b- 10a
Jan.	14.90b	14.83	14.80	14.80b- 85a

Sales: 49 lots.

WEDNESDAY, SEPT. 23, 1953

	Open	High	Low	Close
Oct.	16.80b	16.80	16.50	16.55b- 61a
Jan.	15.90b	15.91	15.70	15.65b- 75a
Apr.	15.45b	15.43	15.38	15.25b- 35a
July	15.20b	15.02b- 12a
Oct.	15.00b	15.00	15.00	14.75b- 85a
Jan.	14.80b	14.60	14.60	14.50b- 60a

Sales: 58 lots.

THURSDAY SEPT. 24, 1953

	Open	High	Low	Close
Oct.	14.50b	16.70	16.56	16.62
Jan.	15.70b	15.85	15.75	15.75b- 83a
Apr.	15.30	15.40	15.30	15.30b- 42a
July	15.00b	15.05- 17a
Oct.	14.75b	14.80b- 95a
Jan.	14.45b	14.55b- 70a

Sales: 25 lots.

S
ATS
Cwt.
00@49.75
00@48.50
00@47.50
00@43.50
00@33.00
00@30.00
00@28.00
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Choice
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00@52.00
00@58.00
00@75.00
00@94.00
00@17.00
00@62.00
00@44.00
00@34.00
00@19.00
Close
90
15
70
40b-45a
15b-20a
90b-15.05a
95b-17.05a
12
62b-68a
33b-40a
95b-15a
80b-90a
90b-97a
93
55b-60a
30b-35a
60b-10a
80b-85a
55b-61a
65b-75a
25b-35a
02b-12a
75b-85a
50b-60a
62
75b-83a
30b-42a
05-17a
80b-95a
55b-70a

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LIVESTOCK MARKETS

Weekly Review

Cattle Kill Sets August, Year Marks; Sheep Kill Up 14%

Slaughter of livestock in August under federal inspection in the United States continued its record-breaking ways in some instances, while in others it was about average or below recent years. Cattle slaughter, as expected, chalked up more records for both the month and the year so far. The hog kill was among the lows of recent years. Sheep and lamb slaughter, while above the previous month and a year before, still fell short of numbers for the month of several past years.

Cattle slaughter of 1,493,951 head, while less than the heavy kill of 1,498,214 in July, which consisted of desperation butchering of stock, established a new record for the month. The next biggest August cattle kill was about 1,339,000 in 1944. And last year's August cattle butchering numbered 1,134,882 head.

Slaughter of calves at 602,148 head, while less than the 615,679 killed commercially in July, was about 40 per cent more than the 426,100 butchered during the month last year. It was also the largest August kill of the young bovines since the 628,000 slaughtered in 1947.

Hog slaughter, numbering 3,395,943 head for a small gain over the 3,278,687 killed in July, was smaller than the 3,592,147 butchered in August, 1952, and the smallest for the month since 1948, when it was 2,836,000.

Slaughter of sheep and lambs, continuing its course of over a million a month so far this year, numbered 1,157,615 in August. While more than the 1,092,816 killed during the month last year, it was the biggest August kill since the 2,836,000 in 1948.

Eight-month totals established a new record of 10,941,845 in cattle slaughter and exceeded last year's kill of 8,156,-

933 head for the period, by about 34 per cent. The next highest January-August cattle kill was 9,940,000 head in 1947. Calf slaughter of 4,258,118 for the period, while one of the big-

gest in the last five years, outnumbered last year's 3,163,546 by about 34 per cent.

Hog slaughter for the period dropped to 34,024,927 head, or about 16 per cent less than the 39,645,690 last year. Slaughter of sheep and lambs was 9,002,083 compared with 7,737,332 head last year, or a gain of about 14 per cent.

FEDERALLY INSPECTED SLAUGHTER

CATTLE		1953	1952
January	1,313,249	1,096,000
February	1,170,243	985,433
March	1,299,485	927,471
April	1,371,434	938,363
May	1,344,967	1,008,965
June	1,450,302	905,516
July	1,498,214	1,100,057
August	1,493,951	1,134,882
September	1,214,526
October	1,151,371
November	1,151,371
December	1,251,983

CALVES		1953	1952
January	453,075	382,000
February	421,826	343,188
March	534,719	396,990
April	540,929	405,485
May	534,694	387,645
June	588,043	392,269
July	615,079	430,042
August	602,148	426,100
September	496,189
October	601,561
November	500,736
December	522,766

HOGS		1953	1952
January	6,267,088	6,835,000
February	4,549,511	5,778,840
March	4,961,895	5,770,319
April	4,324,694	5,281,900
May	4,042,647	4,482,337
June	3,607,412	4,239,011
July	3,275,687	3,641,292
August	3,395,943	3,592,147
September	4,290,493
October	5,402,004
November	5,771,748
December	7,250,961

SHEEP AND LAMBS		1953	1952
January	1,288,675	1,042,000
February	1,088,153	989,892
March	1,190,116	971,477
April	1,090,502	940,800
May	1,014,688	939,291
June	1,053,318	925,646
July	1,108,021	904,080
August	1,157,615	1,092,816
September	1,248,135
October	1,428,510
November	1,069,468
December	1,217,577

YEAR'S TOTALS		1953	1952
Cattle	10,941,845	8,156,933
Calves	4,258,118	3,163,546
Hogs	34,024,927	39,645,690
Sheep	9,002,083	7,737,332

4-H Club Boys And Girls Stage \$145,426 Steer Sale

Boys and girls from 48 Missouri and Illinois counties realized a total of \$145,426 in money from the sale of 571 head of steers and heifers during the 4-H Marketing Day, September 19, at National Stock Yards, Ill. The top price of \$29.50 was paid by Dave Forgey, order buyer, on six Angus for Fahrenbach's Market, St. Louis. The entire sale average was \$26.55.

Major buyers were: Swift, 284 head for \$74,023; Armour, 114 for \$32,193; Val Decker, Piqua, Ohio, 108 for \$24,048; Dave Forgey, 56 for \$13,705; and Gruenfelder, nine for \$1,455. The sale was sponsored by Producers Live Stock Marketing Association in cooperation with club leaders.

Report Record 330,000 Iowa Sow Farrowings

Preliminary estimates on sow farrowings on Iowa farms during July and August have been estimated at 330,000 head, the Iowa Cooperative Crop and Livestock Reporting Service has disclosed. This is the largest number of sow farrowings for these two months in 24 years of record, exceeding by 7 per cent the previous high of 309,000 established in 1952. The 1942-51 ten-year average for the period is 217,000 head. On June 1, Iowa farmers reported an intended increase of 2 per cent for total fall farrowings (June-November) or an expected total of 1,000,000 sows.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended September 12 compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Grade B ¹ Dressed		Good Handweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto	\$18.58	\$25.08	\$21.78	\$27.00	\$32.60	\$25.60	\$22.15	\$25.00
Montreal	20.00	22.50	31.10	19.25
Winnipeg	17.00	23.74	20.50	25.00	28.85	24.60	17.00	23.00
Calgary	18.70	23.12	18.74	25.47	29.47	23.80	18.35	20.90
Edmonton	18.25	23.75	19.00	26.00	29.95	24.70	17.75	20.00
Lethbridge	18.20	23.00	29.60	23.10
Pr. Albert	22.50	17.00	24.00	28.25	23.55	15.00	19.50
Moose Jaw	17.00	22.10	16.65	22.75	28.35	23.60	16.00	20.50
Saskatoon	16.50	23.00	18.50	26.00	28.35	23.60	16.75	22.50
Regina	15.95	22.55	18.10	23.60	27.60	23.60	19.40
Vancouver	17.85	22.75	21.10	26.75	19.75	27.00

*Dominion Government premiums not included.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, September 22, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul*
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
Choice:					
120-140 lbs. . . .	\$19.75-22.00	None rec.	None rec.	None rec.	None rec.
140-160 lbs. . . .	21.75-23.75	None rec.	None rec.	None rec.	\$21.50-23.25
160-180 lbs. . . .	23.50-24.50	\$22.50-24.50	None rec.	\$21.50-23.25	23.00-24.75
180-200 lbs. . . .	24.40-24.90	24.25-24.85	\$24.25-25.00	23.00-24.50	24.50-25.00
200-220 lbs. . . .	24.75-25.00	24.75-25.00	25.00 only	24.25-25.00	24.50-25.50
220-240 lbs. . . .	24.75-25.00	24.85-25.10	25.00 only	24.25-25.00	24.50-25.50
240-270 lbs. . . .	24.25-24.90	25.00-25.10	None rec.	24.25-24.75	24.00-24.50
270-300 lbs. . . .	None rec.	None rec.	None rec.	23.50-24.50	None rec.
300-330 lbs. . . .	None rec.	None rec.	None rec.	22.75-23.75	None rec.
330-360 lbs. . . .	None rec.	None rec.	None rec.	22.75-23.75	None rec.
Medium:					
160-220 lbs. . . .	None rec.	None rec.	None rec.	18.50-24.00	None rec.
SOWS:					
Choice:					
270-300 lbs. . . .	23.50 only	23.50-23.75	23.25-23.75	22.50-23.75	21.50-22.50
300-330 lbs. . . .	23.50 only	23.50-23.75	23.25-23.75	22.50-23.75	21.50-22.50
330-360 lbs. . . .	22.75-23.50	23.00-23.50	23.25-23.50	22.50-23.75	21.00-21.75
360-400 lbs. . . .	22.00-23.00	22.50-23.00	22.75-23.25	21.75-22.75	20.50-21.00
400-450 lbs. . . .	21.25-22.50	22.00-22.75	22.75-23.00	21.00-22.00	None rec.
450-550 lbs. . . .	20.00-22.00	21.00-22.25	22.25-22.75	20.50-21.25	None rec.
Medium:					
250-500 lbs. . . .	None rec.	None rec.	None rec.	17.50-23.25	None rec.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs. . . .	26.00-28.00	25.00-27.50	25.75-27.50	26.00-27.25	26.50-27.50
900-1100 lbs. . . .	27.00-28.50	26.50-29.00	26.25-28.00	27.00-28.25	27.00-28.50
1100-1300 lbs. . . .	27.00-28.50	27.25-29.00	26.50-28.00	27.25-28.75	26.50-28.50
1300-1500 lbs. . . .	26.50-28.00	26.00-29.00	25.50-28.00	25.75-28.75	26.50-28.00
Choice:					
700-900 lbs. . . .	22.00-26.50	22.50-26.50	22.00-26.25	22.00-26.75	23.00-27.00
900-1100 lbs. . . .	22.50-27.00	23.50-27.25	22.75-26.50	22.00-27.25	23.50-27.00
1100-1300 lbs. . . .	22.50-27.00	23.75-27.25	23.00-26.50	22.00-27.25	23.50-27.00
1300-1500 lbs. . . .	22.50-27.00	24.00-27.25	23.00-26.50	22.00-27.25	23.00-26.50
Good:					
700-900 lbs. . . .	17.50-22.50	18.50-23.50	17.50-22.75	18.50-22.00	18.00-23.00
900-1100 lbs. . . .	18.00-22.50	19.00-23.75	17.75-22.75	18.50-22.00	17.50-23.50
1100-1300 lbs. . . .	18.00-22.50	19.00-24.00	17.75-23.00	18.50-22.00	17.50-23.50
Commercial, all wts.	13.50-18.00	14.50-19.50	13.50-17.75	15.50-18.50	14.00-18.00
Utility, all wts.	11.00-13.50	12.00-14.50	11.00-13.50	12.50-15.50	11.50-14.00
HEIFERS:					
Prime:					
600-800 lbs. . . .	25.50-27.50	23.50-26.00	24.25-26.00	24.00-25.50	24.50-26.00
800-1000 lbs. . . .	25.50-27.50	25.00-27.00	24.75-26.75	24.00-25.50	25.00-26.50
Choice:					
600-800 lbs. . . .	21.00-25.50	21.00-25.00	19.50-24.75	20.50-24.00	22.50-24.50
800-1000 lbs. . . .	21.00-25.50	21.50-25.00	20.50-24.75	20.50-24.00	23.00-25.00
Good:					
500-700 lbs. . . .	17.00-21.00	17.50-21.00	15.00-20.50	16.00-20.50	17.00-22.50
700-900 lbs. . . .	17.00-21.00	18.00-21.50	16.00-20.50	16.00-20.50	17.00-23.00
Commercial, all wts.	13.00-17.00	13.75-18.00	12.00-16.00	13.50-16.00	13.50-17.00
Utility, all wts.	10.00-13.00	10.50-13.75	9.50-12.00	10.50-13.50	11.00-13.50
COWS:					
Commercial, all wts.	11.50-13.00	12.00-13.50	12.00-13.50	11.75-13.50	12.50-14.50
Utility, all wts.	10.50-11.50	10.25-12.25	10.00-12.00	9.75-11.75	10.50-12.50
Canner & cutter	7.00-10.50	8.50-10.50	7.00-10.00	7.50-9.75	8.00-10.50
BULLS (Yrds. Excl.) All Weights:					
Good	None rec.	12.50-14.50	None rec.	11.50-12.25	13.00-14.00
Commercial	12.50-13.50	15.00-16.00	11.50-13.00	13.00-14.50	13.00-14.00
Utility	11.00-12.50	13.25-15.00	10.00-11.50	11.00-13.00	11.50-14.50
Cutter	8.00-11.00	10.50-13.25	8.00-10.00	9.50-11.00	11.00-14.50
VEALERS:					
Choice & prime	19.00-25.00	22.00-24.00	17.00-19.00	17.00-19.50	21.00-24.00
Com'l & good	11.00-19.00	16.00-22.00	11.00-17.00	14.00-17.00	15.00-21.00
CALVES:					
Choice & prime	14.00-19.00	15.00-21.00	13.00-17.00	16.00-18.00	16.00-20.00
Com'l & good	10.00-14.00	12.00-15.00	9.00-13.00	13.00-16.00	13.00-16.00
SHEEP & LAMBS:					
SPRING LAMBS:					
Choice & prime	17.50-19.00	19.00-20.00	17.00-18.00	18.00-18.50	18.00-19.00
Good & choice	15.00-17.50	17.00-19.00	15.00-17.00	16.00-18.00	16.50-17.75
EWES (Shorn):					
Good & choice	3.50-4.50	5.00-6.50	4.25-5.75	4.75-5.25	5.00-6.00
Cull & utility	3.00-4.00	4.00-5.00	3.00-4.50	3.00-4.75	3.00-4.75

ETS

Sep-
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Paul*

rec.
23.25
24.75
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23.00

17.00
13.50

4.50
2.50
0.50

4.00
4.00
4.50
4.50

24.00
21.00

20.00
6.00

9.00
7.75

6.00
4.75

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CAR LOADS OR LESS — WE INVITE YOUR INQUIRY

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GUESTS, WE WILL MAINTAIN
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3rd Floor

Our Many Old Friends and
New Ones, Too, Are Cordially
Invited to Visit Us - - -

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BOOTH
44

- - - will bring you the latest "OLD-
TYME" (Natural Casing) Sausage Sales
Ideas - - - See you there, too!

ALL



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61 BROADWAY, NEW YORK 6, N. Y.

SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER, showing the number
of livestock slaughtered at 13 centers.

	CATTLE		Cor.
	Week ended	Prev. Week	
Chicago†	31,659	19,983	21,961
Kansas City†	30,901	21,036	20,476
Omaha*†	32,709	25,789	21,619
E. St. Louis†	17,773	10,597	13,399
St. Joseph†	15,055	11,480	9,195
Sioux City†	13,566	8,927	9,912
Wichita*†	7,366	3,448	4,035
New York & Jersey City†	11,507	5,339	8,598
Okl. City*†	15,897	9,179	8,198
Cincinnati†	6,519	3,706	11,808
Denver†	16,410	9,501	
St. Paul†	21,000	15,188	11,892
Milwaukee†	4,848	3,209	2,720
Total	208,410	154,221	153,284

	HOGS		Cor.
	Week ended	Prev. Week	
Chicago†	33,272	27,572	36,642
Kansas City†	9,516	9,008	11,465
Omaha*†	25,130	24,849	24,817
E. St. Louis†	25,868	23,484	35,258
St. Joseph†	18,386	15,457	15,614
Sioux City†	22,947	16,749	12,929
Wichita*†	7,835	5,384	8,851
New York & Jersey City†	49,662	37,300	49,172
Okl. City*†	7,133	5,207	11,209
Cincinnati†	14,947	13,097	46,341
Denver†	9,508	9,459	
St. Paul†	29,316	23,420	23,286
Milwaukee†	4,138	3,444	5,277
Total	248,150	214,519	290,323

	SHEEP		Cor.
	Week ended	Prev. Week	
Chicago†	7,971	4,296	7,177
Kansas City†	6,147	3,454	5,316
Omaha*†	17,744	9,114	19,892
E. St. Louis†	6,888	3,611	6,757
St. Joseph†	12,710	5,004	10,461
Sioux City†	11,038	5,324	5,463
Wichita*†	732	401	821
New York & Jersey City†	48,003	26,213	42,216
Okl. City*†	3,264	2,191	5,572
Cincinnati†	1,179	628	1,960
Denver†	28,204	13,562	
St. Paul†	8,214	5,348	7,698
Milwaukee†	1,294	687	1,196
Total	124,879	94,440	128,031

*Cattle and calves.
†Federally inspected slaughter, in-
cluding directs.
‡Stockyards sales for local slaugh-
ter.
§Stockyards receipts for local
slaughter, including directs.

BALTIMORE LIVESTOCK
Livestock prices at Balti-
more, Md., on Wednesday,
Sept. 23, were as follows:

CATTLE:	
Steers, gd. & ch.	\$19.00@22.50
Steers, com'l & gd.	18.00@19.00
Helfers, choice	None rec.
Helfers, util. & com'l	12.00@16.00
Cows, com'l	11.00@12.00
Cows, utility	10.00@11.00
Cows, canner, cutter	8.00@10.00
Bulls, util. & com'l	11.00@13.00
Bulls, can. & cut.	10.00@11.00

VEALERS:	
Choice & prime	\$26.00@28.00
Good & prime	22.00@25.00
Com'l & good	16.00@20.00

HOGS:	
Gd. & ch., 180/240	\$26.25@26.50
Sows, 450/down	21.50@22.50

LAMBS:	
Good	\$18.00@20.00

NEW YORK RECEIPTS
Receipts of salable live-
stock at Jersey City and 41st
st., New York market for
week ended Sept. 19:

	Cattle	Calves	Hogs*	Sheep*
Salable	173	192
Total (incl. directs)	6,993	3,602	23,033	22,331
Prev. week:				
Salable	93	335	...	11
Total (incl. directs)	2,357	2,643	14,094	14,188

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago
Union Stockyards for current and
comparative periods:

	RECEIPTS			
	Cattle	Calves	Hogs	Sheep
Sept. 17	3,183	441	9,719	2,212
Sept. 18	1,494	482	9,061	3,068
Sept. 19	845	179	2,813	98
Sept. 21	24,499	729	8,881	3,435
Sept. 22	7,000	400	13,000	2,500
Sept. 23	12,000	500	9,500	3,000

*Week so far ... 43,499 1,629 31,381 8,893
Wk. ago... 49,886 1,150 32,053 12,617
Yr. ago... 34,327 944 33,072 14,222
2 yrs. ago... 33,985 1,160 43,275 6,975
*Including 441 cattle, 6,876 hogs
and 2,534 sheep direct to packers.

	SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
Sept. 17	3,040	1	781	456
Sept. 18	1,637	19	1,207	437
Sept. 19	635	...	677	191
Sept. 21	5,605	46	764	...
Sept. 22	4,000	...	500	100
Sept. 23	4,000	...	500	100

	SEPTEMBER RECEIPTS			
	1953	1952		
Cattle	146,438	152,430		
Calves	6,874	6,811		
Hogs	106,065	200,408		
Sheep	50,764	63,947		

	SEPTEMBER SHIPMENTS			
	1953	1952		
Cattle	62,388	67,060		
Hogs	12,271	10,775		
Sheep	5,154	4,996		

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-
cago, week ended Wed., Sept. 23:

	Week ended	Week ended
	Sept. 23	Sept. 16
Packers' purch.	32,131	34,532
Shippers' purch.	4,704	4,381
Total	36,835	38,913

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock
at Los Angeles on Wednes-
day, Sept. 23, were reported
as shown in the table below:

CATTLE:	
Steers, choice	\$24.00@24.25
Steers, good & ch.	22.50@24.25
Steers, com'l & gd.	18.00@21.50
Helfers, gd. & ch.	20.75 only
Helfers, cut. & util.	12.00@14.50
Cows, util. & com'l	10.50@13.75
Cows, cut. & util.	9.50@10.50
Cows, can. & cut.	7.50@10.00
Bulls, util. & com'l	14.00@16.50

CALVES:	
Vealers, choice	\$16.00@18.00
Good & choice	15.00@16.00
Util. & com'l	14.00@15.00
Culls & utility	12.00@14.00

HOGS:	
Choice, 170/250	\$25.50@26.50
Sows, 400/down	17.25@19.00

SHEEP:	
Lambs, choice	None rec.

CANADIAN KILL
Inspected slaughter in Can-
ada for week ended Sept. 12:

	CATTLE	
	Period Sept. 12	Same Wk. Last Yr.
Western Canada	12,003	13,258
Eastern Canada	12,790	13,636
Total	24,793	26,894

	HOGS	
	Period Sept. 12	Same Wk. Last Yr.
Western Canada	25,156	26,677
Eastern Canada	36,245	69,698
Total	61,401	96,375

	SHEEP	
	Period Sept. 12	Same Wk. Last Yr.
Western Canada	4,289	4,765
Eastern Canada	10,481	11,717
Total	14,770	16,482

PACKERS' PURCHASES

Purchase of livestock by packers at principal centers for the week ending Saturday, September 19, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 5,299 hogs; Wilson, 4,161 hogs; Agar, 8,702 hogs; shippers, 4,290 hogs; and others, 15,650 hogs.
Total: 81,650 cattle; 1,773 calves; 37,562 hogs; and 7,971 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,892	2,469	1,840	2,180
Swift	5,975	4,341	1,606	3,206
Wilson	1,231	...	2,985	...
Butchers	8,071	...	552	3
Others	8,902	...	3,083	755
Totals	24,001	6,810	9,516	6,147

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,294	3,819	2,607	...
Cudahy	5,723	4,019	3,202	...
Swift	7,018	4,211	4,889	...
Wilson	3,475	3,475	224	...
Cornhusker	961
O'Neill	257
Neb. Beef	465
Eagle	85
Gr. Omaha	639
Hoffman	122
Rothschild	503
Roth	1,531
Kingman	1,791
Merchants	138
Midwest	146
Omaha	603
Union	623
Others	8,079
Totals	32,374	23,603	10,872	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,006	2,339	8,299	3,709
Swift	7,237	3,616	7,511	2,874
Hunter	1,485	...	3,800	...
Hell	2,133	...
Krey	1,243	...
Laclede	494	...
Luer	2,388	...
Totals	11,818	5,955	25,868	6,583

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	5,195	962	8,438	2,397
Armour	4,566	910	6,532	2,371
Others	6,316	564	2,398	863
Totals	16,067	2,436	17,368	5,631

*Do not include 414 cattle, 149 calves, 3,416 hogs and 7,942 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,040	4	9,289	3,026
Cudahy	4,329	...	5,981	2,266
Swift	3,574	...	2,376	2,166
Butchers	580	1	45	...
Others	11,395	2	5,041	407
Totals	24,787	7	22,732	7,865

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,920	960	1,466	732
Kansas	523
Dunn	110
Dold	80	...	400	...
Sunflower	40	...
Pioneer	1,006
Excel	1,812
Others
Totals	5,470	960	1,846	732

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,156	659	630	349
Wilson	4,899	805	613	797
Butchers	239	...	783	...
Totals*	10,294	1,464	2,026	1,146

*Do not include 2,221 cattle, 1,418 calves, 5,107 hogs and 2,118 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	251	128	264	...
Cudahy
Swift	544
Wilson	417
Acme	1,046	1
Idol	907
Atlas	788
Mach. Meat	662
Commercial	395
Clougherty	530	...
Coast	284
United	747	7	444	...
Gr. West	457
Others	2,626	1,222	968	...
Totals	8,234	1,358	2,206	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall
Kahn's	371
Meyer	638	...
Schlachter
Northside	182	53
Others	13,370	...
Totals	5,640	1,446	14,365	2,372

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	2,466	4,687	4,157	951
Others	2,562	1,577	290	378
Totals	5,028	6,264	4,447	1,329

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	7,091	2,331	10,894	2,603
Bartusch	1,119
Cudahy	1,363	156	...	475
Riffin	964	40
Superior	1,504
Swift	8,979	2,873	18,422	5,136
Others	2,647	2,178	7,115	2,969
Totals	23,667	7,578	36,431	11,183

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,958	5,312	400	170
Swift	4,282	3,351	396	4,919
Bl. Bonnet	638	23	126	...
City	244	...	9	...
Rosenthal	215	7
Totals	8,337	8,693	940	5,089

TOTAL PACKER PURCHASES

	Week Ended Sept. 19	Prev. Week	Cor. Week 1952
Cattle	197,467	152,127	149,758
Hogs	198,910	173,769	222,769
Sheep	66,920	55,102	130,408

CORN BELT DIRECT TRADING

Des Moines, Ia., Sept. 23—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$18.50@22.75
180-240 lbs. 21.50@24.50
240-300 lbs. 22.75@24.50
300-400 lbs. 22.25@23.60

Notes:

270-300 lbs. 22.25@23.40
440-550 lbs. 19.00@21.50

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Sept. 17	48,500	45,000
Sept. 18	44,000	53,000
Sept. 19	23,500	29,500
Sept. 21	58,000	51,000
Sept. 22	51,000	42,000
Sept. 23	50,000	48,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended September 19 with comparisons, are shown in the following table:

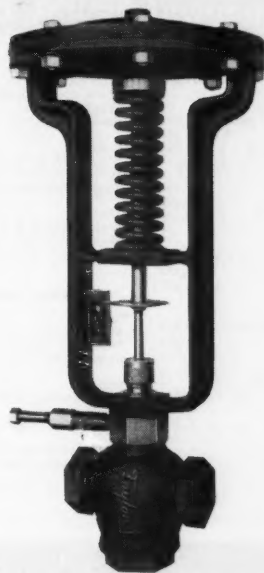
	Cattle	Hogs	Sheep
Week to date	373,000	361,000	232,000
Previous week	252,000	305,000	138,000
Same wk. 1952	312,000	385,000	315,000
1953 to date	10,282,000	14,308,000	5,901,000
1952 to date	8,509,000	18,322,000	5,530,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Sept. 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,225	1,400	2,350	100
N. Portland	2,940	720	1,280	4,150
S. Francisco	1,550	140	1,375	6,950

BIG CAPACITY



The Taylor HI-FLOW® Valve

This is a single-seated diaphragm valve in the 150-pound class with *maximum* capacity. In fact, it gives you a net flowing area equal to 90% of the corresponding pipe size—much higher than average. HI-FLOW Valve enables you to use a smaller body size than usual. Features: *Inherent tight shut off; requires minimum attention; long life; cast iron or Monelsteel® diaphragm motor.* Write for Catalog 500MP, or ask your Taylor Field Engineer! Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording and controlling temperature pressure, flow, liquid level, speed, density, load and humidity.

*Trade-Mark

Taylor Instruments
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IN HOME AND INDUSTRY

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses	BEEF CURED:	
Week ending Sept. 19, 1953. 15,541	Week ending Sept. 19, 1953. 11,250	
Week previous 11,083	Week previous 11,255	
Same week year ago. 12,854	Same week year ago. 20,047	
COW:	PORK CURED AND SMOKED:	
Week ending Sept. 19, 1953. 1,423	Week ending Sept. 19, 1953. 511,067	
Week previous 1,421	Week previous 453,747	
Same week year ago. 1,140	Same week year ago. 491,474	
BULL:	LARD AND PORK FATS:	
Week ending Sept. 19, 1953. 493	Week ending Sept. 19, 1953. 11,376	
Week previous 451	Week previous 11,859	
Same week year ago. 937	Same week year ago. 32,859	
VEAL:	LOCAL SLAUGHTER	
Week ending Sept. 19, 1953. 11,269	CATTLE:	
Week previous 10,768	Week ending Sept. 19, 1953. 11,957	
Same week year ago. 11,242	Week previous 5,339	
LAMB:	Same week year ago. 8,598	
Week ending Sept. 19, 1953. 36,745	CALVES:	
Week previous 28,484	Week ending Sept. 19, 1953. 18,184	
Same week year ago. 31,136	Week previous 10,478	
MUTTON:	Same week year ago. 9,326	
Week ending Sept. 19, 1953. 1,241	HOGS:	
Week previous 949	Week ending Sept. 19, 1953. 49,662	
Same week year ago. 617	Week previous 37,300	
HOG AND PIG:	Same week year ago. 49,172	
Week ending Sept. 19, 1953. 1,215	SHEEP:	
Week previous 4,153	Week ending Sept. 19, 1953. 48,003	
Same week year ago. 16,803	Week previous 26,213	
PORK CUTS:	Same week year ago. 42,216	
Week ending Sept. 19, 1953. 1,252,557	COUNTRY DRESSED MEATS	
Week previous 880,192	VEAL:	
Same week year ago. 1,268,438	Week ending Sept. 19, 1953. ...	
BEEF CUTS:	Week previous ...	
Week ending Sept. 19, 1953. 119,921	Same week year ago. 4,745	
Week previous 148,405	HOG:	
Same week year ago. 123,944	Week ending Sept. 19, 1953. ...	
VEAL AND CALF CUTS:	Week previous ...	
Week ending Sept. 19, 1953. 4,644	Same week year ago. 2	
Week previous 3,460	LAMB AND MUTTON:	
Same week year ago. 6,801	Week ending Sept. 19, 1953. ...	
LAMB AND MUTTON:	Week previous ...	
Week ending Sept. 19, 1953. 720	Same week year ago. 203	
Week previous 15,100		
Same week year ago. 1,665		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending Sept. 19, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,035	14,022	53,076	55,495
Baltimore, Philadelphia	7,508	1,328	25,763	1,431
Cincinnati, Cleveland, Detroit, Indianapolis	18,907	6,404	84,553	13,133
Chicago Area	30,745	8,294	69,521	18,716
St. Paul-Wis. Areas ²	32,836	21,114	81,813	12,906
St. Louis Area ³	21,447	13,599	65,943	13,533
Sioux City	12,663	29	22,646	9,261
Omaha	33,941	1,680	44,073	19,297
Kansas City	23,066	8,266	23,757	13,447
Iowa-So. Minnesota ⁴	29,377	6,511	219,196	37,838
Louisville, Evansville, Nashville, Memphis	11,414	15,385	31,136	Available
Georgia-Alabama Areas ⁵	4,936	3,660	10,337	65
St. Joseph, Wichita, Oklahoma City	24,549	10,304	32,871	17,285
Ft. Worth, Dallas, San Antonio	23,195	15,755	10,904	12,014
Denver, Ogden, Salt Lake City	15,673	1,568	10,232	30,966
Los Angeles, San Francisco Areas ⁶	28,048	2,737	25,140	32,642
Portland, Seattle, Spokane	6,819	1,537	9,896	7,591
Grand total	338,159	132,193	820,857	295,673
Total previous week	263,738	95,173	657,085	223,563
Total same week, 1952	241,135	95,096	851,888	273,478

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Sept. 18:

	Cattle	Calves	Hogs
Week ending Sept. 18	2,821	1,647	11,900
Week previous (five days)	2,957	1,555	10,084
Corresponding week last year	2,249	1,413	12,403

UNITED MEAT BASKETS

FOR BETTER HANDLING, DELIVERY, AND STORAGE

These light weight welded steel wire meat baskets are ideal for handling, delivery, and storage. They are ruggedly built, easy to stack, easy to clean, and nest together when empty. Open wire mesh is fine for circulation and cooling. High stacking of filled baskets for maximum truck space use is made possible by special spring steel stacking irons which furnish firm support. Can be quickly cleaned by any method and are most sanitary.

SPECIFICATIONS

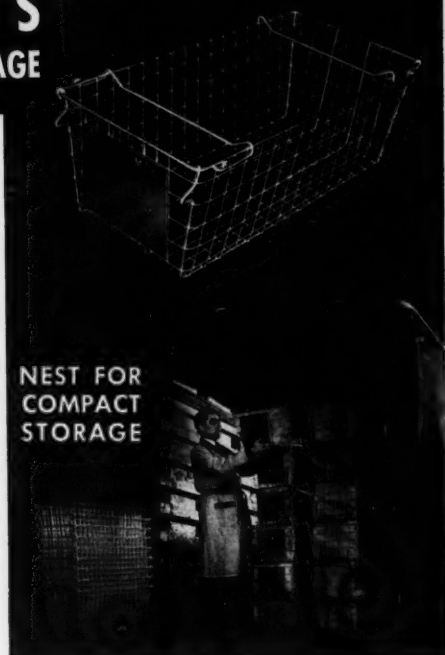
Part No.	Length	Width	Depth	Ship Wt.	Packing
480-2N	33 1/4 *	16 3/4	11 1/4	14 lbs.	Wire tied
480-5N	30 *	13 1/2	7 3/4	9 lbs.	Wire tied

*Outside dimension not including stacking bar loop

Note: Steel Name Plate 4" by 9" is permanently welded to each basket. This provides space for inspection stamps, etc.

Brass Identification Tags 1" by 3" can be riveted to the name plate at the factory, embossed with your name and identification number. If Brass Identification Tags are desired, please specify on your order. Example: XYZ Meat Co. Numbered 1 thru 101 incl.

NEST FOR
COMPACT
STORAGE



UNITED STEEL & WIRE CO.

127 FONDA AVENUE
BATTLE CREEK, MICHIGAN

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1,431

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